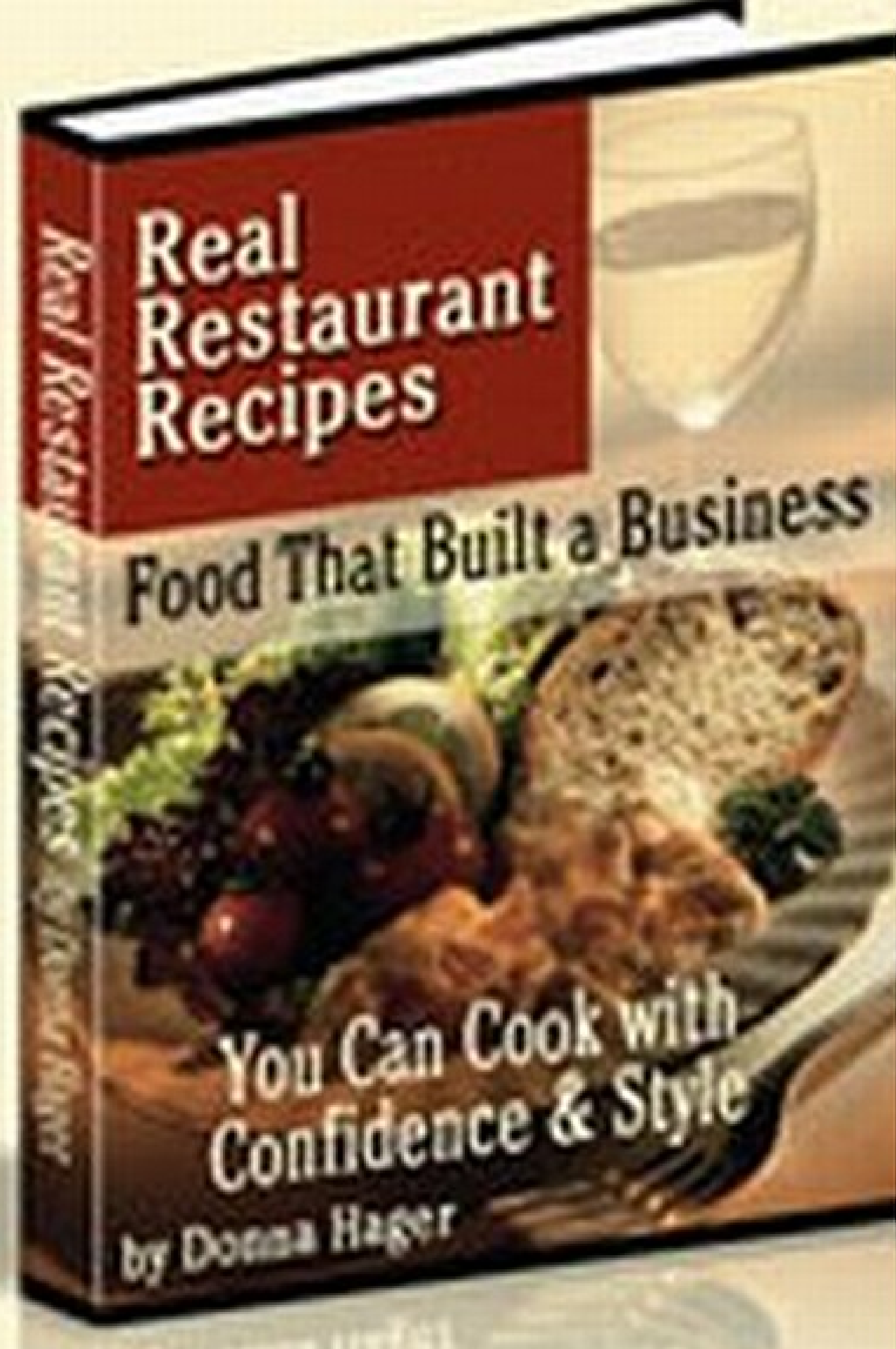
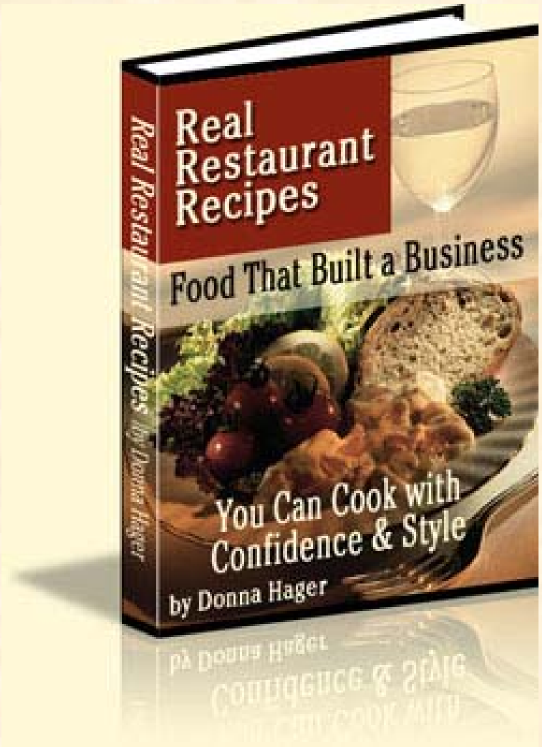

Real
Restaurant
Recipes
Food That Built a Business
You Can Cook with
Confidence & Style
by Donna Hager

Real Restaurant Recipes: Food That Built a Business



Volume One - First Edition
Donna Hager

24/7 Publications
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ISBN: 978-0-9777056-1-0

Real Restaurant Recipes

Food That Built a Business

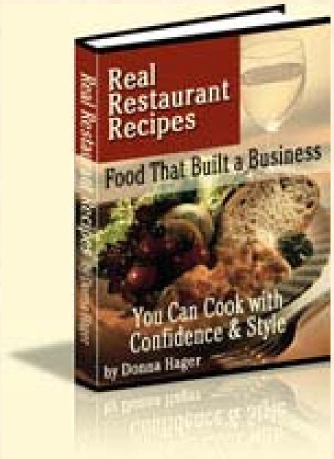
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Food That Built a Business

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Real Restaurant Recipes

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Real Restaurant Recipes
Food That Built a Business

Welcome to My Passion



Thank you for your interest in my real restaurant recipes.

Real Restaurant Recipes will have you cooking with confidence & style in no time!

I am writing a series of e-cookbooks, “Real Restaurant Recipes: Food That Built a Business,” all containing proven recipes.

This is my first large e-cookbook, **"Real Restaurant Recipes: Food That Built a Business - Volume One."** It contains over 200 breakfast, lunch and dinner recipes my restaurant guests have requested for over 20 years.

The book also has customer requested restaurant recipes for muffins, breads, salads, soups, casseroles, sandwiches, appetizers and more. These have been top secret restaurant recipes …until now!

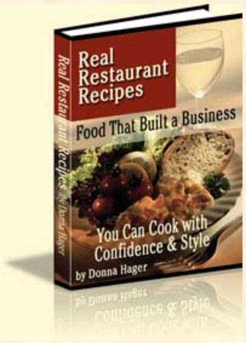
These recipes work so **you can cook with confidence and style.**

You Can Make Something Delicious Happen Today!

I again say …thanks …

And, as I always say...
**Enjoy the food
and the company of
those you share it with!**

---Donna
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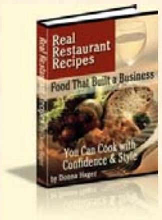
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Real Restaurant Recipes

Food That Built a Business (Volume One)

You can cook with confidence and style!



How to Use This Cookbook

Navigating …Getting About

There are easy ways to navigate with electronic cookbooks that are impossible with hard copy books.

IF YOU ARE A PC (Personal Commuter) USER …

On the left you'll find a tab called "Bookmarks." If you click the tab you'll see a list of every page and recipe in the cookbook. Just click the title of the page you want to see and "PESTO!" You're there!

You can also click the "Pages" tab on the left. You'll see all the pages contained in the book as "thumbnails." Click on a page and you'll be there! Use the scroll bar next to the thumbnail pictures to see more pages.

You can also use the navigation bar at the bottom of each page to scroll continuously through the book, page-by-page.

IF YOU ARE A "MAC" USER …

1) View it in Adobe Acrobat

Note: You must have version Acrobat 7.2.8 or higher (free at www.adobe.com/downloads/). Previous versions are not compatible with the Intel Core 2 Duo processor.

Launch Acrobat 7.0.8 and open the book from the Acrobat pull down menu (or by using "COMMAND O") then simply follow the same procedures as the PC users.

2) View it in Preview.

Click on the "Drawer" in the tool bar. A list of chapters and recipes will appear. Click on the desired recipe page and you'll be there!

You can also use the navigation bar to scroll through the book, page-by-page.

FOR EVERYBODY …

Hyperlinks …

On the Table of Contents pages you will see that every page title is underlined. If you click on the page title, you will be taken to that specific page.

On most pages in my cookbook you will find some other hyperlinks - words that are underlined - and can be clicked on to take you to my website to obtain additional recipes and information. Of course you must be online to use this function.

To make it even easier to find certain recipes that have two main ingredients (such as pasta and seafood) I have duplicated these particular recipes and filed them under both categories.

ENJOY the food and the company of those you share it with!

---Donna

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Cooking Terms …Easy To Understand Cooking Dictionary

Cooking terms can be a little confusing so I have provided these pages of definitions for frequently used terms found in recipes.

Cooking Definitions Starting With "A"

- **adobo** - a dark red sauce made from ground chilies, herbs and vinegar
- **aging** - what we all do but in cooking it means keeping meats or cheeses in a controlled environment for a certain amount of time to improve tenderness and flavor
- **al Dente'** - describes pasta cooked firm to the bite (not "mushy")
- **au jus** - the natural drippings or juice from a pan after cooking beef and deglazing

Cooking Terminology Starting With "B"

- **bard** - to wrap thin sheets of fat or bacon around lean meat or poultry to prevent it from drying out while roasting
- **baste** - to brush, squirt or pour drippings, fat or liquid, over food while broiling, roasting or baking to prevent drying out; develops a crusty exterior and improves flavor and appearance of product being cooked
- **bind** - to thicken a hot liquid or sauce by stirring in a roux, flour, cornstarch, egg yolks, cream or butter
- **bisque** - a shellfish soup with cream
- **blackened** - method of cooking that uses spices (sometimes butter) to coat fish or steak or chicken and then cooked in a very hot cast iron skillet
- **blanch** - to partially cook vegetables by plunging them into boiling water (often salted) for up to one minute and then cooling them quickly in cold or ice water
- **boil** - to cook at the boiling point keeping water or other liquids bubbling; rapid penetration of heat
- **bok choy** - a Chinese cabbage with long white stalks and narrow green leaves - also called Chinese cabbage
- **Bouillabaisse** - a fish soup made from several varieties of fish, tomatoes, saffron, fennel and wine (Mediterranean origins)
- **bouillon** - simmering lean meat, bones, seasonings and vegetables and removing all food particles leaving a clear soup
- **Bouquet Garni** - a bouquet of fresh herbs (frequently bay leaf, thyme and parsley) tied together and immersed in a liquid; used to season stocks and braised foods
- **braise** - a method of cooking that involves browning meat with vegetables in fat, oil or butter first, then slowly cooking the food in a small amount of liquid; a pot roast is often cooked this way
- **break** - the separation of fat from a liquid content of a sauce or soup; appears curdled
- **bread** - to coat the food with bread crumbs (usually the food is first dipped in flour and then beaten eggs, then bread crumbs)
- **broil** - a method of cooking where the food is placed directly underneath or above the source of high heat
- **broth** - a liquid made by simmering meats or fish or poultry or vegetables or their by-products in water with herbs (also "stock")
- **brown** - quickly searing food to enhance flavor; most often done at the beginning of the cooking process
- **brush** - to coat food with a liquid such as melted butter or a glaze using a brush designed for this process
- **butterfly** - to cut food down the center but not all the way through; done to spread the food apart for quicker cooking without burning

Cooking Terminology Staring With "C"

- **calamari** - squid
- **capers** - pickled flower buds from the Mediterranean
- **caramelize** - a process of cooking sugar (usually with oil or butter) until it begins to color; foods containing natural sugars will caramelize in their own sugars
- **chicory** - sometimes called curly endive; a type of lettuce (chicory root is sometimes used as a coffee substitute)
- **chiffon** - a filling made light and fluffy with beaten egg whites or whipped cream
- **chop** - to cut into non-uniformed pieces or rough cut
- **clarify** - a process of making a liquid clear; removing milk solids and impurities from butter resulting in a pure golden liquid butter used for many cooking purposes
- **Celsius** - a temperature scale in which 0 (zero) is freezing and 100 degrees is boiling or steaming
- **coat** - to cover food with another product
- **combine** - mixing ingredients together
- **core** - remove the center of fruits
- **cream** - beat butter or shortening until light and fluffy
- **crush** - to reduce food to small particles using a tool (rolling pin or mortar and pestle)
- **cube** - to cut up into regular sizes
- **cut in** - the process of combining solid fat (such as butter or shortening) with a dry ingredient (such as flour) until small pea-size particles are formed; as is done when making pie crust or biscuits

Cooking Terms Staring With "D"

- **dash** - about 1/16th of a teaspoon; a "pinch" or less
- **deep-fry** - to cook submerged in very hot fat (like French fries) until golden brown
- **deglaze** - to swirl a liquid into a pan to dissolve particles of food on the bottom of the sauté' or roast pans for flavor
- **demi-glace** - a rich brown sauce made from reduced veal or beef stock; used to make classic sauces
- **devil** - to add hot, spicy ingredients (pepper, Tabasco, cayenne, mustard) to a food
- **dice** - to cut into regular sized cubes; small, medium or large
- **direct heat** - a grilling method of cooking, allowing food to be cooked directly over a flame or heat source
- **dissolve** - to stir a dry substance into a liquid until no solids remain
- **dollop** - a scoop or spoonful of food placed on top of another food
- **dough** - a combination of flour, water or milk and sometimes a leaven (yeast) to make a mixture for baking
- **drain** - to remove and discard the liquid contents from a cooking process (as in draining cooked potatoes or vegetables)
- **dredge** - to lightly coat food to be pan-fried or sautéed (usually with flour, cornmeal or bread crumbs)
- **drippings** - the juices and fat that is collected from the pan of cooked foods
- **Dutch Oven** - a large, deep pot that is covered with a tight fitting lid

Cooking Terms Starting With "E"

- **egg wash** - liquefied eggs; beaten eggs with milk or water sometimes added; used in the breading process, in sealing pieces of dough and to coat some baked goods for a shiny look when baked
- **emulsion** - small particles of oil or another liquid suspended in the other (e.g. vinaigrette salad dressing)
- **entree'** - in France this refers to the first course of a meal after the soup but before the main course; in the USA it is the main dish
- **espresso** - a very strong, dark coffee brewed with steam pressure

Cooking Terms Starting With "F"

- **Fahrenheit** - a temperature scale in which 32 degrees represents freezing and 212 degrees is the steam point(to convert Fahrenheit to Celsius, subtract 32 from the Fahrenheit reading, multiply by 5 and divide by 9; better yet - have a thermometer that reads both scales)
- **filet** - a boneless, skinless piece of meat (fillet is used for boneless, skinless fish)
- **filet mignon** - center cut from the tenderloin of beef
- **fillet** - to remove the bones from fish or meat before cooking (fish fillet, meat filet)
- **filter** - to remove impurities or particles of food by pouring through cheesecloth or a strainer or "China Cap" (chinoise)
- **flake** - to break food into small pieces (or allow it to do so when cooking)
- **flame'** - a method of cooking in which foods are splashed with liquor and ignited
- **Florentine** - food cooked with or garnished with spinach
- **flute** - a decorative scalloped edge on pastry or pie crusts; vegetables can be fluted as a way to make them have more eye appeal
- **fold** - combining two or more products with a spatula or spoon using a side-to-side motion or a top-to-bottom motion
- **fondue** - a warmed creamy liquid made of cheese, eggs, wine or other products and used as a dip for vegetables, breads and some other products
- **fricassee** - a stew of cut up poultry fried in butter and simmered with vegetables
- **frittata** - an omelet that is baked and not folded; "open-faced" omelet
- **frizzle** - to fry julienne vegetables in hot oil until crisp

Cooking Terms Starting With "G"

- **ganache** - a chocolate coating made with chocolate, egg yolks and heavy cream; used as filling for truffles and coating for pies and other desserts
- **garnish** - a decorative touch added to dishes and beverages
- **glace** - a stock that has been reduced to a syrupy consistency and used to add flavor and color to a sauce
- **glaze** - a liquid that gives a shiny surface to an item
- **grate** - to shred food into fine pieces
- **gratin** - to sprinkle an item with cheese and/or bread crumbs and baked until golden brown
- **gravy** - a sauce made from pan drippings and thickened with a roux
- **grill** - to cook directly over a heat source on metal racks

Cooking Terms Starting With "H"

- **hominy** - corn kernels with the germ and bran removed
- **hors d'Oeuvres** - small portions of foods, canapés; appetizers
- **hull** - to remove the leafy parts of fruits

Cooking Terms Starting With "I"

- **infusion** - extracting flavors by soaking them in a liquid heated in a covered pan
- **insulated baking sheet** - a cookie sheet with a space between its double layers to prevent hot spots

Cooking Terms Starting With "J"

- **jell** - a solidifying process usually using gelatin
- **julienne** - to cut food into uniform thin strips two-three inches long

Cooking Terms Starting With "K"

- **kebab** - small chucks of meat, fish, or shellfish that are usually marinated before being skewered and grilled, broiled or pan-fried (pieces of vegetables often are added to the skewer); also called "shish kebab"
- **knead** - to press and fold dough in order to give it a smoother consistency needed for leavening
- **kosher salt** - very coarse salt

Cooking Terms Starting With "L"

- **larding** - putting strips of fat into pieces of meat to help the braised meat stay moist and juicy during cooking
- **leaven** - yeast: also the process of whipping egg whites that produces air bubbles and causes the rising of baked items

Cooking Terms Starting With "M"

- **marble** - to swirl or layer one food item into another to create a ribbon effect when cooked and sliced
- **marinade** - a liquid sauce that is used to soften and flavor meats before cooking (most marinades contain ingredients such as vinegar, oil, lemon, wine, beer, herbs and spices)
- **marinate** - to cover a food item with a liquid substance (see above)
- **medallion** - a small piece of meat (beef, chicken, pork, veal) lightly pounded into an oval or a round
- **meringue** - sweetened egg whites beaten until stiff but light
- **mince** - to chop into very fine pieces
- **mirepoix** - a mixture of rough-cut or diced vegetables, herbs and spices used for flavoring
- **mise en place** - a French cooking term for having all your ingredients prepped and ready to use before starting to cook (very important!)
- **mount** - the addition of small pieces of cold butter to a sauce as a finishing process
- **mull** - heating wine, cider, or juices with spices, citrus and sugar

Cooking Terms Starting With "N"

- **nap** - to cover a food item with a thin, even layer of sauce

Cooking Terms Starting With "O"

- **organic** - grown or raised without chemicals or artificial growth enhancers, without chemical fertilizers or chemical pesticides (this is a favorite topic of mine)
- **oven bake** - to cook foods surrounded by hot dry air
- **oven broil** - to cook with radiant heat from above
- **oven poach** - to cook in the oven with a small amount of water or another liquid

Cooking Terms Starting With "P"

- **pan broil** - cooking food in a heavy pan without added fat and removing any fat that is produced as you cook the item
- **pan fry** - to cook in a moderate amount of fat, uncovered
- **papillote** - a cooking method where a product is wrapped in a special paper or foil and baked so that the food cooks in its own juices
- **parboil** - to cook partially in a simmering or boiling liquid for a short period of time
- **parchment paper** - a special, non-stick, silicone coated, heat resistant paper used in cooking
- **pare or peel** - to remove the outer layer of skin from certain foods (usually fruits and vegetables)

- **pickle** - to preserve or flavor food in brine
- **pinch** - a measurement of less than 1/16th of a teaspoon (same as "dash")
- **pipe** - to squeeze a soft food item from a pastry bag to another food item, usually in a decorative manner
- **pit** - to remove the center seed from fruits
- **poach** - to cook very gently (slowly) in a liquid that is hot but not boiling or bubbling
- **precook** - to partially cook food before final cooking process
- **preheat** - to heat an oven (or sometimes a pan) to a recommended temperature before cooking in it
- **pressure cooking** - using steam under a locked lid to produce high temperatures to accomplish a fast cooking time
- **proof** - a cooking term used for the growth of yeast dough's rise
- **puree'** - the action of mashing a food until it has a thick, smooth consistency; usually done by a blender or food processor or pushed through a colander

Cooking Terms Starting With "Q"

- **No cooking terms for "q"**

Cooking Terms Starting With "R"

- **ramekin** - a very small dish used for individual portions
- **reconstitute** - a dried food product is returned to its original form by adding a liquid, hot or cold
- **reduce** - to cook by simmering or boiling until its volume is decreased in order to concentrate flavors
- **refresh** - to stop the cooking process by submerging in or spraying with cold water; common with vegetables and pasta
- **roast** - to cook foods by surrounding them with hot, dry air in an oven (uncovered) or on a spit over an open fire
- **rolling boil** - boiling water at very high heat so that even if stirred the water continues to boil (bubble)
- **roux** - a cooked mixture of flour and oil, fat or butter that is used to thicken liquids

Cooking Terms Starting With "S"

- **sachet** - a small bag usually made of cheesecloth containing herbs and spices and is placed into soups, stews, stocks and sauces while cooking for added flavor and is removed when the item is finished cooking
- **saffron** - a yellow-orange spice made from the stigmas of purple crocus
- **sauce** - a liquid that adds flavor and moisture to foods
- **sauté'** - to cook foods quickly in a small amount of fat
- **scald** - to heat a liquid just below boiling with bubbles around the edges
- **scallion** - very young onions picked when beds of onions need to be thinned. Both the shallot and the green onion, which have small bulbs, are also known as scallions
- **scallop** - to bake food with a sauce or other liquid in a casserole
- **score** - tenderizing meats or seafood by slicing with a knife
- **sear** - to seal in the juices of meat by quickly browning it on all sides in a very hot pan
- **season** - enhancing the flavor of food by adding ingredients such as herbs and spices; cooking term also means to oil a pan and slowly warm it and then wipe it
- **set** - to allow food to solidify
- **shred** - to tear or cut food into narrow strips
- **shuck** - to remove the shells from clams and oysters; also to remove the husks from corn
- **sieve** - to press a food through a strainer to break it up
- **sift** - to remove lumps from certain foods while aerating it
- **simmer** - to gently cook food in a liquid over low heat so only tiny bubbles can be observed breaking the surface of the liquid

- **simple syrup** - two parts water and one part sugar cooked together
- **skim** - removing fat or impurities that have risen to the top of a liquid being cooked
- **slivered** - thin slices about 1/4 inch by 1/8 inch
- **smoking point** - the temperature at which fat breaks down and starts smoking
- **steam** - to cook by direct contact with steam
- **steel** - a dowel-shaped tool used to sharpen knives
- **steep** - to soak dry ingredients in water or another liquid until the flavor is infused into the liquid
- **stew** - to gradually cook ingredients in a covered pot for a long time (until tender)
- **stir-fry** - fast frying in a small amount of oil over very high heat while continuously stirring ingredients
- **stock** - the liquid that you have left after simmering bones, vegetables and seasonings in water or another liquid
- **strain** - to separate and reserve the liquid contents from a cooking process such as straining the liquid from the bones and vegetables for stock
- **sweat** - to cook in a very small amount of fat over low heat (sometimes covered) without browning to release flavors and moisture

Cooking Terms Starting With "T"

- **thin** - reducing the thickness of a liquid by adding more liquid
- **toss** - mixing ingredients by gently tossing together with an upward motion

Cooking Terms Starting With

"U" - "V" - "W" - "X" - "Y" - "Z"

- **unleavened** - baked items that have no ingredients to give them volume (no yeast, no eggs, no baking powder for example)
- **vinaigrette** - an acidic sauce or dressing
- **water bath** - setting a container in a pan of simmering water to keep it hot
- **whisk** - to quickly mix air into ingredients; also the name of a cooking tool for accomplishing this task
- **zest** - the outer part of the rind (no white) of citrus cut into thin strips



Cooking Conversion Table
For My Friends Around the World

Dry
Flour (all-purpose) - 1 Cup = 100g = 4 ounces
Rice (raw) - 1 Cup = 225g = 8 ounces
Sugar (Granulated) - 1 Cup = 225g = 8 ounces

Liquids
1/4 teaspoon = 1 ml
1/2 teaspoon = 2 ml
1 teaspoon = 5 ml
1 tablespoon = 20 ml
1/4 cup = 60 ml
1/3 cup = 80 ml
1/2 cup = 125 ml
2/3 cup = 170 ml
3/4 cup = 190 ml
1 cup = 250 ml
1 quart = 1 liter

Weight
1 ounce = 30 grams
2 ounce = 60 grams
3 ounce = 90 grams
4 ounce = 125 grams
8 ounce = 225 grams
16 ounce = 500 grams

Temperature
Fahrenheit / Celsius
32 / 0
212 / 100
250 / 120
275 / 140
300 / 150
325 / 160
350 / 180
375 / 190
400 / 200
425 / 220
450 / 230
475 / 240
500 / 260

Cooking Measurement Equivalents
16 tablespoons = 1 cup
12 tablespoons = 3/4 cup
10 tablespoons + 2 teaspoons = 2/3 cup
8 tablespoons = 1/2 cup
6 tablespoons = 3/8 cup
5 tablespoons + 1 teaspoon = 1/3 cup
4 tablespoons = 1/4 cup
2 tablespoons = 1/8 cup
2 tablespoons + 2 teaspoons = 1/6 cup
1 tablespoon = 1/16 cup
1 tablespoon = 3 teaspoons
2 cups = 1 pint
2 pints = 1 quart
48 teaspoons = 1 cup

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Real Restaurant Recipes: Food That Built a Business
You can cook with confidence and style

Chapter 1: Breakfast

Time to Rise and Shine!
Great Breakfast Recipes!
My breakfast recipes will get your day started off right!

My recipes range from "hearty, full-family fare" to "get-it-and-go." ALL are delicious, and nutritious, but many items can be quickly and easily made ahead of time and served the next day ...or several days after ...without a loss of quality!





All my recipes are restaurant customer-tested and customer-approved. They work.

(Ruth is taking out ham & eggs with cottage-fried potatoes and a side of biscuits and sausage gravy. Someone's hungry!)

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Omelets

An omelet is a preparation of beaten egg cooked with butter or oil in a frying pan, often folded around a filling. Many variations exist and I have some of the best ones on my website and in my e-cookbooks.



Enjoy the omelet recipes in my mini breakfast cookbook. And thanks for your interest in

Real Restaurant Recipes!

You can cook with confidence and style!

Bacon Spinach Swiss Omelet
Favorite Restaurant Recipe



The combination of ingredients in this bacon spinach Swiss omelet are really fabulous. This egg recipe is a great way to start your day!

Use quality bacon and cheese for absolutely great taste and nutrition.

Bacon Spinach Swiss Omelet Recipe
Preparation time: 10 minutes. Serves 1 - 2.

Cooking Conversion Table

Ingredients:
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
3 beaten eggs
1/4 cup cooked, crumbled bacon
1/2 cup blanched or steamed spinach (remove liquid before adding to omelet or cover and cook in microwave until wilted)
1-2 ounces of real Swiss cheese (1/4 - 1/2 cup)
Salt and pepper to taste
1-2 dollops of sour cream

Instructions:
Heat a 7-10 inch egg pan over moderate heat (the smaller the pan, the thicker the omelet)
While the pan is heating, beat the eggs in a mixing bowl with a wire whip until blended but not frothy
When the pan is hot enough to sizzle a drop of water, add the butter and oil
When the butter stops foaming, whip the eggs a couple of times and pour into the pan
Let the eggs sit until they begin to cook around the edges
Lift the edges of the eggs with a rubber spatula and tip the pan to allow the liquid to run underneath
Repeat this process until the top is thickening and very little liquid egg remains
Add the bacon, Swiss cheese and blanched spinach across the bottom of the omelet and add salt and pepper, if desired
Fold in half and slide onto plate
If serving two, cut in half before sliding onto plates
Garnish with a dollop of sour cream

That's it! You have just created a masterpiece!

Return to Table of Contents **Return to Omelet Cover Page**



Denver Omelet
Preparation Time: 8 minutes
Servings: 1-2

This is one of the best and best known American omelets. If it is scrambled and placed between slices of toast it becomes a Denver sandwich and is equally as good.

Cooking Conversion Table

Ingredients:
1 1/2 teaspoon of butter and oil (vegetable or peanut)
3 – 4 beaten eggs, seasoned with salt and pepper
1/4 cup diced cooked ham (diced means cut into small pieces – about 1/4 inch)
2 tablespoons diced green or red pepper
2 tablespoons sliced red onion
1-2 ounces Cheddar cheese, grated

Instructions:
Heat a 7 – 8 inch or 10 inch skillet (depending on how thick you want your omelet to be) over moderate heat
While the pan is heating, beat the eggs in a mixing bowl until well blended but not frothy
When the pan is hot enough to sizzle a drop or water, add the butter and oil combination
When butter stops foaming, add ham, peppers and onions, and sauté two minutes or until very hot
Whip the eggs a couple of times and pour eggs into pan and let sit on heat until eggs begin to cook around the edges
Lift edges of eggs with a rubber spatula and tip pan to allow liquid to run underneath
Repeat until top is thickening and very little liquid egg remains
Add cheese and cover until cheese is melted
Fold omelet and divide before sliding onto plates

(Note: When selecting green, red or yellow peppers they should be shiny, well shaped and show no signs of shriveling or have any sift spots. To “prep” peppers, cut in half lengthwise and remove the core, seeds and white membranes, then dice, chop or julienne depending on the recipe.)

You can cook with confidence and style



I have "fun" titles for some of my recipes. ☺

You can add some extra "zip" to this omelet by adding a dash of Tabasco or cayenne to the eggs while blending them!

"I Never Sausage a Thing Omelet"

Preparation Time: 5 minutes. Servings: 1-2.

Cooking Conversion Table

Ingredients:
1 1/2 teaspoons each of butter and peanut or vegetable oil
3 beaten eggs
2 tablespoons sliced red onion
3 ounces cooked, scrambled sausage
1 ounce Cheddar cheese (1/4 cup)
1 ounce Mozzarella cheese (1/4 cup)

Instructions:
Heat an egg pan over moderate heat
While the pan is heating, beat the eggs in a small mixing bowl with a wire whip until blended but not frothy
When the pan is hot enough to sizzle a drop of water, add the butter and oil
When the butter stops foaming, add onions and sausage and sauté briefly to heat thoroughly
Whip the eggs a couple of times and pour into the pan
Let the eggs sit until they begin to cook around the edges
Lift edges of eggs with a rubber spatula and tip pan to allow liquid to run underneath
Repeat this process until the top is thickening and very little liquid egg remains
Sprinkle the cheese over the omelet and add salt and freshly ground pepper if desired
Fold in half and slide onto a plate or if serving 2, divide the omelet in the pan before sliding onto 2 plates

Enjoy!

Oops! ...I just dropped an egg on the floor!

Am I cleaning it up immediately? No. If I drop an egg I cover it with salt and leave it for a few minutes. (Yes, I watch my step.) Then I use a paper towel to wipe it up. Much easier than "attacking" the mess immediately.

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Eggs provide protein, vitamin A, riboflavin and other vitamins and minerals. Did you know that one egg white contains about 15 calories and no fat? The yolk contains all the fat.

That is why some of my restaurant guests order omelets made only from the egg whites.

Low Fat Chicken Omelet

Prep Time: 10 minutes
Servings: 1-2

Cooking Conversion Table

Ingredients:
Non-fat spray such as Pam to coat the pan
6 ounces egg whites
Freshly ground pepper to taste
3 ounces warm, cooked, diced chicken, divided
2-3 tablespoons warm, cooked, chopped broccoli
2-3 tablespoons seeded, diced tomatoes
1 ounce Fat Free Mozzarella cheese, optional
Salsa, optional

Instructions:
Heat a 7-10 inch egg pan over moderate heat
While the pan is heating, beat egg whites and pepper in a mixing bowl until blended but not frothy
Spray the pan once with vegetable oil and then spray again
When the pan is hot enough to sizzle a drop of water, add the egg whites
Let the eggs sit until they begin to cook around the edges
With a spatula lift edges and tip pan so egg mixture runs underneath
Continue this process until the top is thickened and very little liquid egg remains
Spoon the broccoli and half of the cooked chicken across the bottom of the omelet
Add the fat free mozzarella cheese if you'd like
Fold omelet in half and top with tomato and the other half of the chicken
Slide onto plate. If serving two, cut in half before sliding onto plates
Top with salsa, if desired

TA-DA! Bravo!
A delicious, nutritious way to start your day!

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Be careful "prepping" avocados.

First remove the stem. Use a sharp knife. I said---be careful!
Slice the avocado in half by turning the fruit on the knife blade.

Twist the avocado to separate into halves. Use a spoon to remove the pit. Scoop the pulp out with the spoon.

Shrimp & Avocado Omelet

Preparation Time: 8 minutes. Servings: 1-2

[Cooking Conversion Table]

Ingredients:
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
3 beaten eggs
l/4 cup diced avocado
l/4 cup diced tomatoes
Fresh lemon wedge
3-4 ounces cooked Bay shrimp
1-2 tablespoons sour cream
Chopped fresh parsley for garnish

Instructions:
Heat the egg pan over moderate heat.
While the pan heats, beat the eggs in a small mixing bowl with a wire whip until blended but not frothy
Combine avocado, tomatoes and squeeze of fresh lemon in a small bowl
When the pan is hot enough to sizzle a drop of water, add the butter and oil
When the butter stops foaming, whip the eggs a couple of times and pour into the pan
Let the pan sit until the eggs begin to cook around the edges
Lift edges of eggs with a rubber spatula and tip pan to allow liquid to run underneath
Repeat this process until the top is thickening and very little liquid egg remains
Spoon the shrimp and avocado mixture across the bottom of the omelet and add a little salt and pepper if desired
Fold the omelet in half and slide onto plate. If serving two, divide the omelet before plating
Top with sour cream and a sprinkle of parsley

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Scrambles



There are virtually hundreds of recipes for restaurant quality food, both on the internet and in various cookbooks. Some are free, and some you have to buy. But what if you want to **find the best restaurant recipe** available to whip up something new and different for your family and friends? **Then you will definitely want to check out …Real Restaurant Recipes!**

You will find some of the most delicious recipes for just about any type of food you may wish to prepare. These recipes are so tasty, and in such high demand at the restaurant, that they are now **available on my website and in my e-cookbooks for your cooking and eating enjoyment.**

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"All Hams on Deck" is a favorite scramble with my restaurant guests.

Although I know this is delicious, sometimes I think my guests order it just because of the name.

One of the "keys" to this recipe is the Hollandaise Sauce recipe.

"All Hams On Deck" Scramble

Preparation time: 8 minutes. Servings: 1-2.

Cooking Conversion Table

Ingredients:

1 1/2 teaspoon each of butter and peanut oil or vegetable oil
1/4 cup diced red potatoes, or other
1/4 cup diced ham
2 tablespoons diced green pepper
2 tablespoons diced red onion
3 eggs
2-4 ounces Hollandaise sauce

Instructions:

Heat butter and oil over low heat in a 7-8 inch egg pan
While the pan is heating, beat the eggs in a small mixing bowl with a wire whip until blended but not frothy (you could add 1 1/2 tablespoons of cream, if desired)
When the fat is hot enough to sizzle a drop of water, add potatoes, ham, peppers and onions
Sauté briefly, stirring or shaking pan often
Add the eggs and cook over low heat, stirring occasionally with a rubber spatula as the eggs cook and do not allow the eggs to brown
Remove the eggs from the heat when they are "set" but still soft and moist
Divide in pan and slide onto plates for two servings, or plate whole for one serving
Top with my delicious Hollandaise sauce
☺

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"Popeye" scramble? Okay...it's the spinach.
My restaurant guests and I like life to be a little "fun."

In fact, most of us would like life to be a lot more fun...we need to laugh almost as much as we need to eat.

"Popeye" Scramble

Preparation time: 12 minutes. Servings: 1-2

[Cooking Conversion Table]

Ingredients:
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
3 eggs
1/2 cup chopped fresh spinach
2 tablespoons diced tomatoes
2 tablespoons sliced red onion
1/4 cup sliced mushrooms
1-2 ounces Swiss cheese
(Vary the vegetable amounts to your taste)

Instructions:
Heat butter and oil over low heat in a 7-8 inch egg pan
While the pan is heating, beat the eggs in a small mixing bowl with a wire whip until blended but not frothy (you may add 1 1/2 tablespoons of cream if desired)
When the fat is hot enough to sizzle a drop of water, add the red onion and mushrooms
Sauté briefly, stirring or shaking the pan often
Add the tomatoes and spinach and then add the eggs
Cook over low heat; stirring occasionally with a rubber spatula as the eggs cook (please do not allow the eggs to brown)
Remove the eggs from the heat when they are "set" but still soft and moist and immediately top with the cheese and cover briefly to melt
Divide in the pan and slide onto plates for two servings or plate whole for one serving

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At the restaurant, I serve this with cooked sausage patties and buttermilk biscuits.

Ummm Ummm good!

Use left over cooked potatoes.

Red Potato Scramble

Preparation time: 15 minutes. Servings: 2.

Cooking Conversion Table

Ingredients:
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
6-8 ounces cooked, diced red potatoes (or other potatoes)
1-2 ounces sliced red onions
Dash of garlic powder
3 eggs
1-2 ounces diced fresh tomato
Freshly ground black pepper (it does make a difference)
1-2 ounces Cheddar cheese, grated

Instructions:
Heat butter and oil over low heat in a 7-8 inch egg pan
While the pan is heating, beat the eggs in a small mixing bowl with a wire whip until blended but not frothy (you may add 1 1/2 tablespoons of cream, if desired)
When the fat is hot enough to sizzle a drop of water, add the potatoes, red onions and a dash of garlic powder
Sauté briefly, stirring or shaking the pan often
Pour in the eggs and cook over low heat, stirring occasionally with a rubber spatula and please do not allow the eggs to brown
Add the tomatoes and stir
Remove the eggs from the heat when they are “set” but still soft and moist
Immediately top with cheese and cover until cheese is melted
Divide in the pan and slide onto plates for two servings or plate whole for one serving

☺ **Enjoy!**

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Scrambled Eggs with Smoked Wild Salmon

Preparation time: 5 minutes. Serves 4.

I first used this breakfast recipe on a special day at my restaurant. My customers raved about it and the recipe became a regular feature on Sunday menus.

I am fortunate to live in Washington State (USA) because of the variety of quality products available. This is an easy recipe but the "key" is using quality smoked wild salmon. SeaBear is just a few minutes from my home. They have premium wild smoked salmon. But, then again, everyone has access to the company's products online.

Note: Before starting this scrambled egg recipe, have all your other menu items ready to be served as you will want to serve the scrambled eggs immediately. (Having everything ready is called "**mise en place")**

Cooking Conversion Table

Ingredients:
1 tablespoon of butter and one of oil (vegetable or peanut oil)
6 eggs (organic if you have them)
1/2 cup + 2 tablespoons milk
Ground white pepper or freshly ground (yes, it makes a difference) black pepper, to taste
4 tablespoons butter
4-6 ounces of SeaBear's wild smoked salmon, broken up by fanning out between your hands
2 tablespoons fresh chives or green onions, sliced

Instructions:
Heat the butter and oil combination over low heat in a 10 - 12 inch skillet
While the pan is heating, beat the eggs in a mixing bowl, until well blended but not frothy
Do not add salt, there may be enough in the smoked salmon
When fat is hot enough to sizzle a drop of water, then pour in the eggs
Cook over low heat, stirring occasionally as the eggs cook (do not over stir and do not allow the eggs to brown)
Add the wild smoked salmon just before the eggs have finished cooking
Remove the eggs from the heat when they are "set" but still soft and moist
Garnish with chives or green onions
Serve immediately

If you wish, you could add a piece of your favorite Norwegian Cheese on top as a delicious addition. You might want to serve this scrambled egg recipe with an Orange Frappe' or a Midori Margarita! Or a glass of Champagne!

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Stir Fry Shrimp Scrambled Egg Recipe
Preparation Time: 10 minutes. Servings: 1-2

Cooking Conversion Table

Ingredients:
1 tablespoon peanut oil or vegetable oil
1 ounce broccoli, chopped small
1 ounce each julienne carrots and red cabbage
1 ounce each bok choy and pea pods
1 teaspoon minced garlic
2 ounces Bay shrimp
3 eggs
2 tablespoons Chow Mein noodles, or to taste
(Vary the vegetable amounts to your taste)

Instructions:
Heat oil over low heat in a 7-8 inch egg pan
While the pan is heating, beat the eggs in a small mixing bowl with a wire whip until blended but not frothy
When oil is hot enough to sizzle a drop of water, add vegetables and garlic
Sauté briefly to thoroughly heat ingredients stirring or shaking the pan often(do not burn garlic)
Add shrimp and stir while cooking
Whip the eggs a couple of times and add them to the pan
Cook over low heat, stirring occasionally with a rubber spatula as the eggs cook (do not allow the eggs to brown)
Remove the eggs from the heat when they are “set” but still soft and moist
Divide in the pan and slide onto plates for two servings or plate whole for one serving
Garnish with Chow Mein noodles

I call this delicious chicken scrambled egg recipe a "Tuscan Chicken Scramble" simply because it contains spinach, basil, tomatoes, garlic and Mozzarella cheese – all products used in Tuscany.

Tuscan Chicken Scramble

Preparation time: 10 minutes. Servings: 1-2

Cooking Conversion Table

Ingredients:
1 1/2 teaspoon each of butter and peanut oil or vegetable oil
3 ounces chopped, cooked, seasoned chicken
1/2 cup fresh chopped spinach
1 tablespoon fresh chopped basil
1 teaspoon minced garlic
3 eggs
2 tablespoons diced tomatoes
1/4 cup grated Mozzarella cheese

Instructions:
Heat butter and oil over low heat in a 7-8 inch egg pan
While the pan is heating, whip the eggs in a small bowl with a wire whip until blended but not frothy
When the fat is hot enough to sizzle a drop of water, add chicken, spinach, basil and garlic and sauté briefly, stirring or shaking the pan often (do not burn garlic)
Pour in the eggs and cook over low heat, stirring occasionally with a rubber spatula (do not over stir or allow the eggs to brown)
Remove the eggs from the heat when they are “set” but still soft and moist
Add tomatoes and top with cheese and cover briefly until cheese is melted
Divide in the pan and slide onto plates for two servings or plate whole for one serving

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Frittatas



Want to try something special for breakfast?

How about chowing down on a ham and spinach frittata for breakfast?

It's easy. You've got the restaurant secret recipe in my cookbook.

Enjoy your breakfast frittata and all the restaurant recipes
in my e-cookbooks and on my website.

Bacon (Or Ham), Spinach & Cheese Frittata

Recipe A Best Seller



I introduced my customers to this frittata many years ago. Today it remains one of my best-selling breakfast items. Just like omelets, frittatas are great for any meal. Add fresh fruit or a salad and some crusty bread or a muffin.

Bacon (or Ham), Spinach & Cheese Frittata Recipe
Preparation time: 15 minutes. Recipe serves 2.

Cooking Conversion Table

Ingredients:
1 tablespoon each of butter and peanut oil (or vegetable oil)
1 cup cooked, chopped potatoes
2 green onions, chopped
4 slices cooked bacon, chopped (or 1 cup chopped ham)
1 cup fresh spinach, chopped
1/4 teaspoon salt
Dash of white pepper
4 large eggs (or 5 medium eggs)
1/2 cup Mozzarella cheese, grated
Fresh parsley, chopped fine for garnish
2 tablespoons Parmesan cheese, grated

Instructions:
Heat a 10 inch pan over moderate heat
While the pan is heating whip the eggs in a bowl with a wire whip until well mixed
When the pan is hot enough to sizzle a drop of water, add the butter-oil combination
When the butter stops foaming, add potatoes, onions, spinach, bacon, salt and pepper and heat for a minute or two
Add the eggs and turn the heat down to low
Let sit without stirring until eggs are set underneath
Sprinkle with Mozzarella and place under heated broiler about 3-4 inches below the heat
Remove when frittata is puffy and cheese is just beginning to brown
Garnish with Parmesan cheese and chopped fresh parsley
Cut into wedges and serve

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A fresh from-the-garden frittata recipe makes a truly delicious and nutritious meal.
It is wonderful to live in a farming valley and have easy access to freshly grown, hand-picked, organic vegetables and herbs. I make use of this blessing with this recipe.

Delicious and Nutritious Garden Frittata



Preparation time: 25 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
1 tablespoon each of butter and peanut oil or vegetable oil
8 eggs, beaten
2 teaspoons Dijon mustard or coarse ground mustard
1/2 cup green pepper, cored and diced
1/3 cup white or red onion, diced (or 4 green onions, white part and tender green part, chopped)
1 cup mushrooms, thinly sliced
1/2 cup broccoli, blanched and chopped
2 cups spinach, blanched and well drained
2 cloves garlic, minced
2 tablespoons each of parsley and chives, freshly chopped
Salt and freshly ground pepper to taste
4 ounces cheddar cheese, finely shredded
1/3 cup tomato, seeded and diced
Salsa (optional, but a wonderful enhancement and I urge you to research sauces available at igourmet.com

Instructions:
Prepare all vegetables and grate the cheddar cheese (or purchase grated cheddar if you are short on time)
Heat a 10-12 inch pan over moderate heat
While the pan is heating, whip the eggs with the mustard in a mixing bowl with a wire whip until blended but not frothy
When the pan is hot enough to make a drop of water sizzle, add the butter/oil combination
When the butter stops foaming, add the peppers, onions and then the mushrooms and sauté' for 2 minutes
Add broccoli, spinach, garlic and herbs and heat for about one minute
Add the eggs and turn the heat to low and let sit without stirring until the eggs are set
Add salt and freshly ground pepper, if desired
Sprinkle cheese on top and finish under a heated broiler about 3-4 inches below the heat
Remove from heat when the frittata is puffed up and golden
Garnish with tomato and then cut the frittata into wedges
Plate the frittata wedges and garnish each piece with a dollop of salsa

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Frittatas are the Italian form of an omelet. They are usually full of vegetables and cheese and/or meats. Besides being delicious, they are a great way to use leftovers!



Let's "talk" about garlic for a minute. First, I love it! Second, not too much to over power everything else. Third... the easiest way to peel fresh garlic is to crush a clove with the flat side of your favorite large (wide) knife or use a garlic press.

Once crushed by a knife, the peel is easily removed. And ... since it is flattened, you can easily dice or mince the garlic. ☺

Italian Frittata

Preparation Time: 12 minutes. Servings: 2-4

Cooking Conversion Table

Ingredients:
1 tablespoon olive oil
6 ounces cooked, diced Italian sausage
1/2 cup sliced mushrooms
1/2 cup chopped onions
1-2 teaspoons minced garlic
6 beaten eggs
4 ounces grated Mozzarella cheese (about 1 cup)
4-6 ounces warm Italian meat sauce or Marinara sauce
Parmesan cheese, grated
Fresh chopped parsley for garnish

Instructions:
Heat a 10-12 inch egg pan over moderate heat
While the pan is heating, whip the eggs with a wire whip until blended, but not frothy
When the pan is hot enough to make a drop of water sizzle, add the olive oil
Add sausage, mushrooms, onions and garlic and heat for 2 minutes (stir with a spatula or shake pan - do not burn the garlic)
Add eggs and turn the heat to low and let sit without stirring until eggs begin to cook around the edges and then stir occasionally
Sprinkle Mozzarella cheese on top and finish under a heated broiler about 3-4 inches below the heat
Remove from the heat when the frittata is puffed up and cheese is just beginning to brown
Top with Italian sauce, Parmesan cheese and parsley
Cut into wedges to serve

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Other Egg Dishes



You can cook terrific high quality, first rate restaurant style food for yourself, your family, and friends --any time you want to, without having to become a chef. How?

It’s easy. I have hundreds of real restaurant recipes just waiting for you to try.

Simply select the category you want and pick out a restaurant recipe of mine that looks appealing to you. Then follow the directions. It’s a snap!

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Chicken & Mushroom Quiche



Preparation time: 30 minutes: Serves: 4.

Cooking Conversion Table

Ingredients:
6 ounces diced cooked chicken
6 ounces grated Swiss cheese
6 ounces sautéed sliced mushrooms, drained
1 tablespoon fresh chopped basil
2 eggs
2 egg yolks
1 1/2 cups half and half cream
1 unbaked pie shell

Instructions:
Place chicken, Swiss cheese, mushrooms and basil in an unbaked pie shell
Combine eggs, egg yolks, and cream with whip or put in blender briefly
Pour over mixture in pie shell
Bake in 350 degree oven for 35-40 minutes or until quiche is set, puffed up and browning on top
Let set a few minutes before cutting
May be refrigerated and heated later in microwave oven



Of the many kinds of quiche I serve, this recipe is still a favorite of my restaurant customers, including "real men."

This quiche is almost ready to be served to one of my restaurant guests.

Notice the bran muffin. You have the recipe for this fabulous muffin in this cookbook, too!

The muffin recipe is the most requested bread recipe I have. It has a **"secret ingredient."**

Quiche Lorraine

Preparation time: 25 minutes Serves 4.

Cooking Conversion Table

Ingredients:
2 whole eggs
2 egg yolks in addition to above eggs
1 1/2 cups half and half cream
3/8 teaspoon salt
Dash of white pepper
6 slices of cooked bacon, chopped
4 ounces Swiss cheese, grated
1 nine inch pie shell
1/2 teaspoon Dijon mustard
(See options noted below)

Instructions:
Place eggs, egg yolks, cream, salt and pepper in a mixing bowl or blender
Mix well, if using a blender do NOT over mix
Place crust (pie shell) on sheet pan lined with wax or parchment paper
Brush bottom of pie shell with 1/2 teaspoon Dijon mustard
Layer and spread cooked, chopped bacon and grated Swiss cheese evenly in the shell
Fill pie shell with quiche mixture
Bake at 350 degrees for about 35-40 minutes or until quiche is puffed up and browning on top

Options: May add chopped sautéed onion on top of bacon
May add dash of nutmeg to cream-egg mixture

Sausage & Cheese Strata

Preparation time: About 40 minutes. Serves 12.



Cooking Conversion Table

Try my delicious restaurant breakfast casserole recipe. It can be made ahead and baked the next morning. I have used this breakfast recipe successfully for banquets many times.

Ingredients:
10 cups French bread cubes (1/2-3/4 inch pieces)
3/4 pound cooked sausage (your choice) cut into 3/4 inch pieces
3 to 4 ounces sautéed mushrooms, drained
1 1/2 cups cheddar cheese (6 ounces shredded)
1 cup Pepper Jack cheese (4 ounces shredded)
7 beaten eggs
3 1/2 cups milk
4 to 6 ounces chopped red and green onions
1 teaspoon dry mustard
salt and black pepper

Instructions:
Divide half the bread cubes between 2 greased 2 quart baking dishes
Top with sausage and mushrooms
Sprinkle with cheeses, then the remaining bread
Combine eggs, milk, onions, mustard, 1/2 teaspoon salt,
1/4 teaspoon black pepper in a large bowl
Pour egg mixture over layers in baking dishes and cover
Refrigerate for 2 to 48 hours (will not affect quality)
To serve…bake uncovered in a 325 degree oven for 50-55 minutes (or until a knife inserted near the center comes out "clean")
Let stand about 10 minutes before serving

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Smoked Salmon Quiche

Preparation time: 25 minutes. Serves: 4.



Cooking Conversion Table

Ingredients:
2 whole eggs
2 egg yolks
1 1/2 cups half and half cream
1/4 teaspoon black pepper
1/2 teaspoon dried dill
4 ounces shredded Swiss cheese
3 ounces smoked wild salmon
2 tablespoons chopped green onions
1 tablespoon drained capers
6 spears asparagus, blanched or steamed 2 minutes and cut into 1 inch pieces
12-16 pencil thin asparagus, blanched or steamed and left whole for topping quiche
One 8-9 inch unbaked pie shell

Instructions:
Beat the eggs, egg yolks, cream, dill, and pepper in mixing bowl with a wire whip until blended but not frothy
Place crust on sheet pan lined with wax or parchment paper
Layer with Swiss cheese, smoked salmon, green onions and asparagus
Pour egg mixture over all and then place whole pencil asparagus on top, fanning them from the center of the quiche (see picture above)
Bake at 350 degrees for 35-40 minutes or until quiche is puffed up and browning on top
Let sit few minutes before cutting and plating.

May be refrigerated and reheated later in microwave oven
I serve this with fresh fruit or a salad and my Bran Muffins.

Pancakes and French Toast



Having your in-laws over for Sunday breakfast and you want to impress them with your cooking? Why not choose a restaurant recipe for Buttermilk Pancakes?

Or maybe you would rather fix French Toast or Whole Wheat Blueberry Pancakes?

Once you have that idea, go ahead and choose another restaurant recipe for Bran Muffins.

You are guaranteed to knock the socks off your in-laws. They will have nothing but rave reviews for you and your fantastic meals from here on out. Use these Real Restaurant Recipes.

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These pancakes were a favorite in my home before I started the restaurant

Make them small and stack or large enough to fill a plate.

Delightful flavor, moist and tender

Buttermilk Pancakes

Preparation time: 5-10 minutes. Serves: 6 large pancakes.

Cooking Conversion Table

Ingredients:
2 eggs
2 cups buttermilk
1 1/2 cups flour
3/4 teaspoon baking powder
1 1/4 teaspoon baking soda
1 teaspoon salt
2 tablespoons melted butter

Instructions:
Put eggs and buttermilk into a bowl and whisk together
Combine dry ingredients and sift
Add dry ingredients to buttermilk mixture and fold together
Do not over mix
Batter will be lumpy
Stir in melted butter
Cook on greased griddle or in pan, dish …serve …Enjoy!

Great for breakfast or brunch buffets

French Toast

Preparation time: 30 minutes. Serves: 8, 4 slices each

Cooking Conversion Table



Ingredients:
25 eggs
1 teaspoon vanilla
1 quart whipping cream
1 cup honey
1 teaspoon nutmeg
32 slices French bread

Instructions:
Mix first 5 ingredients
Soak bread in egg mixture on sheet pans
Bake in 400 degree oven for 15 minutes or until brown
After baking 5 minutes, brush with melted butter

French Toast With Strawberry Butter

Preparation time: 45 minutes. Number of servings: 20

Cooking Conversion Table

Ingredients For Butter:
For Strawberry Butter
1 pound butter, softened
1/4 cup Strawberry Jam

Instructions For Strawberry Butter:
Mix all ingredients until well combined
Shape into a log 2 inches in diameter and chill until ready to use

Ingredients For French Toast:
40 slices French bread slices, 1/4 inch thick each
11/2 cups Strawberry Jam
2 quarts milk
12 eggs

Instructions For French Toast:
Spread bread slices with jelly and make 20 sandwiches
Arrange in hotel pan
Combine milk and eggs, and pour over sandwiches. Let soak 1 hour.

Final Cooking Instructions:
Heat butter in a frying pan or on grill as needed
Cook sandwiches on both sides until brown
Dust with powdered sugar and top with 1/2-inch thick slices of Strawberry Butter
Garnish with fresh fruit and **Enjoy!**

These pancakes REALLY come to "life" when topped with Orange Butter



Whole Wheat Blueberry Pancakes
Preparation time: 15 minutes. Serves 6-8.

Cooking Conversion Table

Ingredients:
3/4 cup flour
3/4 cup whole wheat flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
3 cups buttermilk
3 eggs
3 tablespoons melted butter
2 1/2 cups blueberries

Instructions:
Combine dry ingredients and sift
In another bowl, combine buttermilk and eggs with whip
Fold in dry ingredients but do NOT over mix
Stir in melted butter (batter will be lumpy)
Fold in blueberries carefully so you don't break them up
Cook on greased griddle or in a pan

Breakfast Sandwiches



There are virtually hundreds of recipes for restaurant quality food, both on the internet and in various cookbooks. Some are free, and some you have to buy. But what if you want to **find the best restaurant recipe** available to whip up something new and different for your family and friends? **Then you will definitely want to check out my recipes …Real Restaurant Recipes!**

You will find some of the most delicious recipes for just about any type of food you may wish to prepare. These recipes are so tasty, and in such high demand at the restaurant, that they are now **available on my website and in my e-cookbooks for your cooking and eating enjoyment.**

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Breakfast Burrito with Scrambled Egg, Potatoes & Green Chilies

Preparation time: 10 minutes. Serves: 1.

Cooking Conversion Table



Ingredients:

1 large flour tortilla
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
4 ounces diced potatoes
2 ounces green chilies, drained
2-3 eggs
Salt and pepper to taste
Salsa, if desired

Instructions:

Warm the tortilla in a large skillet over low heat
Heat butter and oil over low heat in a 7-8 inch egg pan
While the pan is heating, beat the eggs in a small bowl with a wire whip until blended but not frothy
When the fat in the egg pan is hot enough to sizzle a drop of water, add the potatoes and cook until they are beginning to brown
Add the green chilies, stir and pour in the eggs
Let sit on the heat until the eggs begin to cook around the edges
Stir occasionally with a rubber spatula until eggs are cooked but still soft and moist
Salt and pepper if desired
Place the mixture on the lower third of the warm tortilla
Fold up the bottom of the tortilla over the filling, fold in sides and roll up tightly
Slide onto plate and serve with salsa, if desired

Ole! You have just created a wonderful breakfast sandwich using a flour tortilla.

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Breakfast Burrito with Egg, Sausage and Potatoes

Preparation Time: 20 minutes. Servings: 1-2.



Cooking Conversion Table

Ingredients:

1 large flour tortilla
1/4 – 1/2 cup each of Cheddar and Mozzarella cheese
1 1/2 teaspoon each of butter and peanut oil or vegetable oil
2 eggs
Dash of hot pepper sauce
1/4 cup cooked sausage
l/2 cup cooked potatoes
2 tablespoons green or red peppers
2 tablespoons chopped onion (white, red or green)
1 teaspoon minced garlic or to taste
Salsa
Guacamole
Sour cream

Instructions:

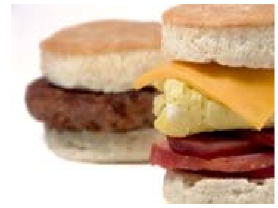
Warm the tortilla in low oven or in pan on low heat & top with cheese
Heat butter and oil over low heat in a 7-8 inch egg pan
While the pan is heating, beat the eggs and a dash of pepper sauce in a small bowl with a wire whip until blended but not frothy
When the fat the in egg pan is hot enough to sizzle a drop of water, add sausage, potatoes, peppers, onions and garlic, and sauté 2-3 minutes stirring or shaking the pan often (do not burn garlic)
Pour in eggs and let sit on heat until eggs begin to cook around the edges
Stir occasionally and continue this process until the eggs are cooked but still soft and moist
Place egg mixture on lower third of the warm tortilla
Salt and pepper the mixture if desired
Fold up the bottom over the filling, fold in sides and roll up tightly
Divide in half for two servings and slide onto plates or plate whole for one serving
Serve with salsa, guacamole &/or sour cream on the side or on top of the tortilla

A wonderful breakfast sandwich!

As an alternative, use this same recipe to make a scramble topped with cheese and serve warm tortillas on the side.

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Okay …I admit it. I developed my versions of breakfast sandwiches after the "golden arches" introduced them. However, my breakfast sandwiches are much better tasting and more nutritious.



How do I know? I use only the best products available.

Sausage, Bacon or Ham Breakfast Sandwich

Preparation time: 8 minutes. Servings: 4.

Cooking Conversion Table

Ingredients:



Four bagels, grilled or toasted (as a wonderful alternative, use my biscuits! Or you can also just toast or grill your favorite bread.)
Four sausage patties, cooked (or 8 pieces of natural bacon or four slices of great ham)
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
Four eggs, scrambled (Read my article, "How To Cook An Egg")
Four slices real Cheddar cheese
Four tomato slices
Butter

Instructions:

Heat a skillet over medium heat and fry the sausage patties (or your meat choice)
While the sausage is cooking, toast or grill bagels (or bread or biscuits), butter them and keep warm
Heat the butter and oil over low heat in a 10 inch skillet
While the pan is heating, beat the eggs in a mixing bowl until blended but not frothy
When the fat is hot enough to sizzle a drop of water, pour in the eggs
Cook over low heat, lifting the cooked egg so that the uncooked egg can run underneath
With a rubber spatula, cut the scrambled eggs into four pieces about the size of the bagels and place the scrambled egg on the bottom of each toasted bagel (or bread choice); then top with sausage patties (or alternative meat), cheese and tomato slices
Place top of bagel (or alternative bread) on each sandwich
Serve with fresh fruit or breakfast potatoes

How about this, friends? Freeze individual sandwiches (once cooled) for a quick, delicious breakfast when you are short on time!

To freeze: Wrap in plastic wrap and then place in a sealable freezer bag.

To heat: Microwave a frozen sandwich for 2 minutes or until warm.



This is a hearty breakfast sandwich, even without any meat. Of course, you could add bacon, sausage or ham and it would be a great breakfast with any of those additions. But I have included this recipe for those who choose not to eat (or cannot eat) meat, for whatever reason. Add the hash browns or cottage fried potatoes or fruit for a wonderfully nutritious meal.

Sourdough Breakfast Sandwich

Preparation time: 8 minutes. Servings: 1

Cooking Conversion Table

Ingredients:

2 slices sourdough bread
1 1/2 teaspoons each of butter and peanut oil or vegetable oil
2 tablespoons chopped onions
2 tablespoons chopped green peppers
2 tablespoons sliced mushrooms
2 eggs
1-2 slices Cheddar cheese
Butter

Instructions:

Butter sourdough bread and grill in a pan or on a griddle over low heat until golden brown
Heat butter or oil over low heat in an egg pan
While the pan is heating, beat the eggs in a small bowl with a wire whip until blended but not frothy
When fat in egg pan is hot enough to sizzle a drop of water, add vegetables and sauté until mushrooms stop giving off moisture, stirring or shaking the pan often
Pour in the beaten eggs and let sit on heat until eggs begin to cook around the edges
Stir the eggs occasionally with a rubber spatula until eggs are cooked but still soft and moist (don't forget to read my article on "How To Cook An Egg."
Top mixture with cheese and cover briefly to melt
Place on grilled sourdough bread, cut corner to corner and plate

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Other Breakfast Dishes



At Real Restaurant Recipes, you can find just about everything you need if you're looking for the perfect recipe from a restaurant.

You don't necessarily have to be a particularly great cook, either. We will tell you exactly what you need to know to make your meal a tasty and memorable delight.

Just find the recipe you are looking for, follow the directions, and you can amaze your family and friends with an authentic meal made from a restaurant style recipe.

In a Rush?

Granola Restaurant Recipe Saves the Day!



Use my Granola Recipe to make a really **great tasting and nutritious breakfast.**

It's perfect for when you are short of time but want to eat healthy. Make the recipe ahead and store the cereal in an air-tight container.

Granola Breakfast Recipe

Preparation time: about 20 minutes. 10-12 servings.

Cooking Conversion Table

Ingredients:
5 cups oats
1 cup bran
3/4 cup sunflower seeds
1/4 cup wheat flakes
1 cup toasted almonds
1/2 cup vegetable oil
1/2 cup honey
1 teaspoon vanilla
1 cup craisins

Instructions:
Preheat oven to 325 degrees F
In a large bowl, combine the first 5 ingredients and set aside
In a small pan, heat the vegetable oil and honey over medium heat (DO NOT BOIL)
Remove from heat and add vanilla
Pour warm honey mixture over the dry ingredients, stir to coat
Grease a 9 X 13 inch baking pan
Pour granola into the pan and bake for 20 minutes or until toasted, stirring occasionally
Remove from oven and cool, stirring frequently to prevent sticking
Add the craisins
Serve with milk

Add yogurt or fresh fruit for a tasty, nutritious and quick breakfast!

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Sausage Gravy
Marries Buttermilk Biscuits!

When my sausage gravy met my buttermilk biscuits everyone rejoiced and lived happily ever after!

The one has to go with the other for a fabulous breakfast treat.

Sausage Gravy: A Real Restaurant Recipe
Preparation time: about 25 minutes. 12 servings.

Cooking Conversion Table

Ingredients:
1 1/2 pounds sausage
2 ounces fat from cooked sausage
1/2 ounce onions, minced
1 1/2 ounces flour
2 cups beef or pork stock
1 cup milk
1/2 teaspoon salt
1/2 teaspoon black pepper

Instructions:
Cook sausage, drain and save the fat
Add onions to fat and cook until transparent
Add flour and cook 5 minutes but DO NOT brown the flour (you have just made a "roux")
Heat stock and milk together in a separate pan
Add your "roux" to the stock-milk mixture, stirring with a whip
Cook until thick and smooth
Add salt and pepper to taste and add back the cooked sausage and stir

Fabulous!

To find my secret restaurant recipe for Buttermilk Biscuits, click here please.

Try this sausage gravy over mashed potatoes!

Chapter 2: Breads & Muffins

Man Does Not Live By Bread Alone
Muffins Are Also Required
Some Secret Restaurant Recipes



At my restaurant we bake "signature" breads and muffins; restaurant recipes special enough to set my business apart from competitors. Some of these signature items are made daily to accompany specific breakfast and lunch dishes that are on my regular menu.

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My restaurant customers **love** this Banana Bread with their coffee in the morning! You will, too!

This recipe calls for walnuts but that is optional. The bread is excellent either way.

Banana Nut Bread Recipe

Preparation time: 20 minutes. Servings: 1 Loaf, 10-12 slices.

Cooking Conversion Table

Ingredients:
1/2 cup shortening
1 cup sugar
2 eggs
3 very ripe bananas, mashed
3 tablespoons buttermilk
1 teaspoon baking soda
2 cups unbleached all-purpose flour
1/2 cup chopped walnuts

Instructions:
Pre-heat oven to 325 degrees F
Cream shortening and sugar in a mixing bowl
Add eggs, then add mashed bananas and then the buttermilk
Add soda and flour and blend well
Stir in walnuts
Pour into a greased loaf pan
Bake slowly for one hour or until toothpick inserted comes out clean
Let stand 15 minutes before removing bread from pan

Slice and ENJOY!

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This picture says it all about my blueberry muffin recipe!

Don't "muff it!" This muffin recipe is the second most customer requested muffin recipe ever. It is a close “second” to my Bran Muffin Recipe (also in this e-cookbook!)

My restaurant customers are a diverse group of people, but it is wonderful to know we can at least agree on certain things. Everyone loves these muffins.

Blueberry Muffin Recipe
Preparation time: approximately 20 minutes. 16-20 servings.

Cooking Conversion Table

Ingredients:
1 cup butter, softened
1 cup sugar
2 teaspoons vanilla
4 eggs
2 cups sour cream
4 cups flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 1/2 cups blueberries (or Marion Berries, see note below)
Melted butter and sugar (note instructions)

Instructions:
Preheat oven to 400 degrees F
In a large mixing bowl, cream together 1 cup butter, 1 cup sugar and vanilla
Add eggs and beat
Then blend in sour cream and set aside
In a separate mixing bowl, stir together flour, baking powder, baking soda and salt; fold into creamed mixture gently (DO NOT OVER MIX)
Fold in blueberries and spoon into muffin pans 3/4 full
Bake muffins 24 to 26 minutes. To test for doneness, insert a toothpick
If it comes out “clean,” your muffins are done
Transfer to cooling racks and while still warm, dip muffin tops in melted butter and then into the sugar

I use this same muffin recipe but sometimes substitute Marion Berries instead of blueberries. I always sell out!

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Blueberry Cornbread Muffin Recipe



This blueberry cornbread muffin recipe will give you wonderful muffins to serve at breakfast or brunch.

These muffins are also very good with my Garden Patch Soup. I also put lots of butter on these muffins and eat them as a snack!

Blueberry Cornbread Muffin Recipe

Preparation time: 15 minutes. 12 servings.

Cooking Conversion Table

Ingredients:
2 1/2 cups of flour, stirred
1 1/2 cups of cornmeal
2/3 cup of sugar
1 1/3 tablespoons of baking powder
1 teaspoon salt
2 cups buttermilk
2 beaten eggs
1/3 pound of melted butter
3 cups of fresh or frozen blueberries

Instructions:
Preheat your oven to 400 degrees F (see note below)
Grease muffin pan or use paper liners
In a large bowl, combine flour, cornmeal, sugar, baking powder and salt and blend the ingredients
In a smaller bowl, combine buttermilk, eggs and butter and then stir this into the dry ingredients in the large bowl (do not over mix or the texture will not be right)
Gently fold in blueberries
Scoop batter into your muffin pan
Bake 20-25 minutes or until a toothpick inserted in the center comes out "clean"
Always have your oven preheated to the correct temperature or your muffins will not bake correctly. Check doneness at the earliest suggested time as ovens may vary in temperature.

Tip: When I measure flour I spoon it lightly into a dry measuring cup and level it with a spatula or the back of a knife. Also, if a recipe calls for sifting several dry ingredients you can simply put all the ingredients in a bowl and stir with a whisk.

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This Bran Muffin Recipe is one of the few recipes that truly has a "secret ingredient." Nothing else will work. I've tried everything!

What IS the secret ingredient? Check out the recipe. Read it carefully. Before you try this muffin recipe I'll give you one word of caution: the **process** is also critical to having the muffins turn out right.

This recipe is not really difficult but the instructions must be followed to the letter. No short cuts, friends!

Bran Muffin Recipe

A "most requested" recipe. If refrigerated, the batter will keep 5 weeks (cool!) Preparation time: approximately 20 minutes. This recipe will result in 12-16 muffins depending on your pan.

Cooking Conversion Table

Ingredients:
4 1/2 cups Kellogg's Original All Bran
(DO NOT TRY FLAKES. This is the ONLY cereal that works)
1 1/3 cups boiling water
3 cups buttermilk
4 eggs
3/4 cup canola oil
3 3/4 cups flour
2 1/4 cups sugar
3 3/4 teaspoons baking soda
3/4 teaspoon salt

Instructions: (Follow precisely please)
Preheat oven to 400 degrees F
Combine and stir well the All Bran and boiling water
Let stand
In another bowl, combine the buttermilk, eggs and oil, then add the sugar
Combine and sift together the flour, baking soda and salt
Combine All Bran mixture and liquid ingredients
Add flour mixture and stir just until flour is incorporated (Do NOT over mix or the muffins will not have the right texture)
Bake in greased muffin pan in pre-heated oven at 400 degrees for 18-20 minutes

Make CERTAIN your oven temperature is correct or muffins will not bake right. To test for doneness, insert a toothpick. If it comes out "clean," your muffins are done. **Enjoy!**

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Taste my Restaurant's Buttermilk Biscuit!
You'll have to agree... It's "Homemade!"

My restaurant recipe for buttermilk biscuits creates a light, tender AND mouth-watering bread for any time and any meal!

THE BISCUITS!

Preparation time: about 20 minutes...the best 20 minutes you'll probably ever spend cooking!
Serves 12-16.

Cooking Conversion Table

Ingredients:
3/4 cup shortening
4 1/2 cups flour
4 1/2 teaspoons baking powder
3/4 teaspoons soda
3/4 teaspoon salt
2 cups buttermilk

Instructions:
Preheat oven to 450 degrees F
Combine flour, salt, baking soda, and baking powder
Cut shortening into mixture with pastry blender until size of peas
Add buttermilk and stir until it holds together
Turn out onto a floured surface or pastry cloth
Knead 10 times
Roll 3/4 to 1 inch thick and cut with proper cutter
Place on sheet pan and brush with melted butter (be generous)
Bake for 10-12 minutes, depending on your oven

Split these and ladle my hot **sausage gravy** over them! This is **really goooood!**

Easy Restaurant Recipe for Cornbread
Excellent With Chili and Soup



My traditional cornbread restaurant recipe takes me back to my childhood days with my mother making cornbread and chili.

The aromas were wonderful and the meal was just *soooo gooood!*

But thanks to mother, and probably her mother before her, I am able to enjoy the same experience today, at home and at my restaurant.

My Restaurant Recipe for Cornbread
Preparation time: 15 minutes. Servings: 16.

Cooking Conversion Table

Ingredients:
2 l/2 cups flour, stirred
1 1/2 cups cornmeal
2/3 cup sugar
1 tablespoons + 1 teaspoon baking powder (4 teaspoons)
1 teaspoon salt
2 cups buttermilk
2 beaten eggs
5 tablespoons + 1 teaspoon melted butter

Instructions:
Preheat oven to 400 degrees F
Grease baking pan or muffin pan (or use muffin paper liners)
In a large bowl, combine flour, cornmeal, sugar, baking powder and salt and blend
In a small bowl, combine buttermilk, eggs and butter; stir into dry ingredients
Do not over mix or texture will not be right
Pour into greased pan or scoop into greased or paper lined muffin pan filling 2/3 full
Bake 16-18 minutes for muffins and about 25-30 minutes if using a 9 X 13 inch pan or until toothpick inserted in the center comes out clean

Check doneness at the earliest suggested time as ovens vary in temperature.
I use a cast iron cornbread pan when making this recipe at home. I love it.

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Danish Coffee Cake Recipe for Breakfast or Dessert!

A Favorite Restaurant Recipe
By using my restaurant Danish coffee cake recipe you'll discover one of life's simple pleasures.

Enjoy the coffee cake with a great cup of coffee or tea and juice. My restaurant recipe for Danish coffee cake is flaky and tender. My restaurant guests have voted it as a favorite restaurant recipe for over two decades!

Danish Coffee Cake Recipe



Another Real Restaurant Recipe
Preparation time: 30 minutes. Serves 10-12.

Cooking Conversion Table

Ingredients for coffee cake:
First part:
1 cube (4 ounces) butter, cut into small pieces
2 tablespoons of water
1 cup of flour

Second part:
1 cup of water
1 cube (4 ounces) butter
1 cup of flour
3 eggs
1 teaspoon of almond flavoring

Ingredients for frosting:
1 cup powdered sugar
1 teaspoon vanilla
Small amount of melted butter
A splash of coffee
Slivered almonds

Instructions for restaurant coffee cake:
Use the butter and flour and water in "part one" to make the bottom crust of this recipe. The butter should be chilled.
Place the flour in a **mixing bowl** and cut in the butter with a pastry blender or blend with your fingertips until the texture is like coarse crumbs (about the size of peas)
Sprinkle the two tablespoons of water evenly over the surface of the mixture
Blend only until the ingredients are moistened and the dough can be shaped into a ball
Place the dough on a lightly floured surface or **pastry mat**
Roll the dough out to a thickness of 1/8 inch in the shape of a **cookie sheet pan** and ease it gently onto the pan

 (continued next page)

Danish Coffee Cake Recipe

"Part Two:"
Bring 1 cup of water to boil in a **sauce pan** with one cube of butter and almond flavoring until the butter is melted
Remove the sauce pan from the heat and add one cup of flour
Combine the mixture until it leaves the sides of the pan
Add one egg at a time, stirring after each addition
Spread the mixture over the bottom crust all the way out to the edges
Bake at 350 degrees F for one hour and let it cool slightly

Instructions for frosting:
Combine all frosting ingredients except the slivered almonds in a mixing bowl until the frosting is smooth and the consistency allows you to drizzle the frosting over the warm coffee cake
After drizzling the frosting over the cake, sprinkle with the slivered almonds

This Danish coffee cake recipe is best when served the day you bake it. Enjoy it with your coffee or tea and fresh fruit or fruit juice.

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An Easy, But Delicious Garlic Bread Recipe
Making delicious garlic bread is really easy, IF you have a really good garlic bread recipe.

Garlic Bread Recipe

Preparation time: 20 minutes. Serves 8-10.

Cooking Conversion Table

Ingredients:
1 loaf of very good French Bread
1/2 pound (two cubes) of butter
4-8 cloves of fresh minced garlic (depending on how much garlic flavor you prefer - I use four medium size cloves per cube of butter)
Optional: Fresh chopped parsley (I like this option)

I want you to do yourself and your family and friends a favor (and a “flavor”). Read my article on a **garlic press.** (Yes, I know ...you are busy. So is everyone, but this information may save you time AND improve your health and that of your family.)
No garlic press? Okay, here is what you need to do:

- Place the garlic cloves on a cutting board.
- Place the flat side of a large **knife** on the garlic cloves and hit the flat side of the knife with your hand. The skin will fall off, allowing you to mince the fresh garlic easily.

Instructions:
Melt the butter over low heat (i.e., slowly)
While the butter is melting, peel the garlic cloves and mince
Add your minced garlic to the butter and leave on very low heat for about 3 minutes (do Not burn the garlic or butter)
Pour the butter/garlic mixture through a small sieve pushing on the garlic with a spoon to extract all the juice (see the article: **"Garlic Press"** .)
Cut the French bread the long way through the middle of the loaf
Spoon or brush the garlic butter onto both sides (be generous) and put the loaf back together
Wrap the loaf in foil and heat in a 325 degree F oven until warmed all the way through

Oh! Now I'm hungry! Good job, friends!

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A Real Restaurant Recipe: Raisin Walnut Scone Recipe

Preparation time: 25-30 minutes. Makes 12 scones.



Cooking Conversion Table

Ingredients:
1 3/4 cup flour
2 tablespoons sugar
2 tablespoons baking powder
1/2 teaspoon salt
1/3 cup butter
1/3 cup milk
2 eggs
1/2 cup raisins (regular or golden)
1/4 cup chopped walnuts

Topping Ingredients:
1 tablespoon melted butter
2 tablespoons sugar
1 teaspoon cinnamon

Instructions:
Preheat oven to 425 degrees F
Measure and then combine the dry ingredients
With a pastry blender, cut in the butter
Combine milk and eggs and then add to the dry ingredients with the raisins and walnuts
Stir to blend
Roll out and cut into 3 inch squares
Cut each square diagonally so you have triangles
Place on an un-greased baking sheet
Combine the sugar and cinnamon in a separate container
Brush the scones with melted butter, then sprinkle them with the sugar-cinnamon combination
Bake 15-18 minutes at 425 degrees F

Tip: To accurately measure flour (dry ingredients), spoon it lightly into a dry measuring cup and level with a spatula or the back of a knife.
Tip: If a recipe calls for sifting several dry ingredients, just put all the ingredients in a mixing bowl and stir with a whisk. It is much quicker and easier.

These scones are wonderful at breakfast or for a brunch item. I love them with either **coffee** or a great cup of **tea.**

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Restaurant Recipe For White Bread



Preparation time: about 50-60 minutes. Makes 2 loaves of bread or 2-2 1/2 dozen rolls depending on portion.

Cooking Conversion Table

Ingredients:
1 package of yeast (1/4 ounce)
1/4 cup of warm water (about 110 degrees)
2 cups hot milk (or 1 can evaporated milk + 1/4 cup of water)
1/4 cup sugar
2 tablespoons melted butter
2 teaspoons salt
6 cups unbleached flour

Instructions:
In a **sauce pan** heat the milk over medium-low heat until hot (but do not boil)
Remove from heat and add butter, salt and sugar and stir to dissolve and cool to lukewarm
In a small **bowl** dissolve the yeast in warm water (110 degrees F) until bubbly (about 10 minutes)
In a large **mixing bowl** combine the lukewarm milk and yeast mixture with 2 cups of flour and stir well
Stir in remaining flour 1/2 cup at a time, beating well after each addition until the dough begins to leave the sides of the bowl (if this happens before all the flour is added, do not add the remaining flour)

Note: flours vary in how they "behave" so add only until it has pulled together in the bowl.

Turn out onto a lightly floured surface and knead the dough until it feels smooth, soft and velvety (8-10 minutes). If the dough is sticky, lightly sprinkle flour over it and then knead it

To knead the dough, place the heels of your hands on the front of the dough and push away, rolling or folding the top of the dough back toward you. No need to be "heavy" or "rough" while kneading.

Place the dough in a buttered bowl, turn over and cover with a damp cloth or clean kitchen towel and place the bowl in a warm, draft free spot and let the dough rise until it doubles in size
Punch it down and put it back in the buttered bowl and turn it over and cover it again
Let the dough rise until it is almost double in size

You can bake the bread without letting it raise a second time but it will not have as fine a texture.

(Continued on next page)

(Page Two of White Bread Recipe)

Punch the dough down and divide it in half
Roll each half out with a rolling pin and shape into loaves by rolling the dough starting at the narrow end, sealing seams by pinching
Place in buttered **loaf pans** and butter the tops with melted butter
Cover very loosely with plastic wrap and let rise in a warm area until double in size (about 30 minutes)
Place a small pan of hot water on the bottom oven rack and preheat oven to 375 degrees F
Uncover the loaves and bake until tops are golden (25-35 minutes)
Remove from oven and again brush the tops with melted butter
Cool before slicing (if you can stand to wait that long!)

> To test a loaf of bread for doneness, tap the loaf out of the pan and tap on the bottom of the loaf. If it sounds hollow, it is done. If it doesn't sound hollow, place it back in the pan and pop it in the oven for a few minutes longer and test it again.

Oh! I almost forget to tell you. This same bread recipe can in fact be used to bake dinner rolls instead of the loaves of bread.

For dinner rolls...
After punching the dough down the second time, cut or pinch off dough and form into rolls by rolling each of those pieces of dough between your hands until round
Place on greased **sheet pans** (15-20 per pan) and brush the tops with melted butter
Let rise again until almost double in size
Have the oven pre-heated to 400 degrees F and bake for about 8 minutes
Reverse the pans on the oven racks and bake another 7-8 minutes or until the rolls are golden brown and done in the center



Chapter 3: Soups

Soup Recipes Can Make Your Day! Mine Will

Top Secret Restaurant Recipes

What does it take to make delicious soup? These restaurant soup recipes.



I have carefully developed these restaurant recipes over the past twenty years.

With some delicious bread, a really good soup can be a "stand alone" meal or an appreciated part of a meal.

Once made, a nutritious AND delicious soup might easily provide several meals. Most of my restaurant soup recipes are easily re-heated to serve later without a loss in taste or nutrients. ***Enjoy!***

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My Bean Soup Recipe will save the day when you're *"in a bind and short on time!"*
My bean and cabbage soup recipe is really a quick and easy one, but the results are **truly tasty.**

Bean and Cabbage Soup Recipe

Preparation time: 15 minutes. 12 servings.

Cooking Conversion Table

Ingredients:
One 54 ounce can of Bean and Bacon soup
1 can of water (use 54 ounce can above)
1 can of garbanzo beans (or your choice), drained and rinsed
2 1/2 tablespoons dried parsley
1 1/2 teaspoons prepared mustard
3/8 teaspoon white pepper
1 cup of diced left-over meat such as ham, ground beef or other meat products
1/4 medium head of cabbage, chopped

Instructions:
Put all ingredients EXCEPT cabbage in a **soup or stock pot** and heat
When hot, add cabbage and turn off heat
Let stand until cabbage softens

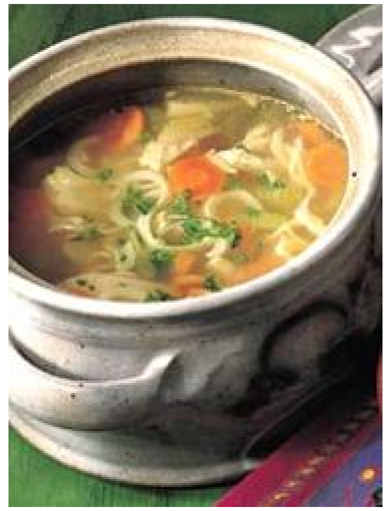
That's all there is to this soup recipe.

YOU'RE DONE! ENJOY!

Here are a couple of options for this bean soup.
You can substitute packaged Cole slaw in place of the head of cabbage.
You can substitute a can of whole kernel corn for the beans.

Try serving this soup with my **cornbread**.

Delicious Chicken Soup ...For the Body



This Chicken Soup Recipe is a “main stay” during cold weather and flu season. Since beginning my restaurant business, my "Real Restaurant Recipes" have focused on nutrition AND flavor and this Chicken Noodle Soup Recipe certainly satisfies both. My restaurant sells gallons and gallons of it.

My customers tell me it’s the BEST they’ve ever tasted.

Chicken Noodle Soup Recipe

Preparation time: 30 minutes. Serves 8.

Cooking Conversion Table

Ingredients:
1/4 pound fettuccine pasta, cut short (or pasta of your choice if small)
2 cups chicken, cooked and diced small
2 quarts chicken broth (fresh or canned)
1 medium carrot, diced
1 stalk celery, diced
½ medium onion, diced
3/8 teaspoon fresh minced basil
1 1/4 teaspoon dried parsley or 4 teaspoons fresh chopped parsley
Salt and pepper, if desired

Instructions:
Cook pasta al dente (not mushy, still a little chewy)
Dice chicken into small pieces
Bring the stock to a simmer in a **soup pot or stock pot**
Add carrots, celery, onion, basil and simmer until vegetables are tender
If stock does not have enough flavor, add more stock and reduce (continue heating) to concentrate the flavor
Season to taste (salt, white pepper)
Add the chicken and pasta to the stock and let them heat through before serving
Correct seasoning to taste, if needed
Ladle into **soup bowls**

That’s it! You’ve got a winner!

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Real Restaurant Recipes: Food That Built a Business
You can cook with confidence and style



This page features a restaurant recipe for traditional chili that I have used successfully with my customers for over two decades.

There is a secret to this recipe, however. To achieve the perfect result you want, use Ancho chili powder as called for. It does make a difference.

Other than that, my recipe is easy. The longest time you spend on this chili is the time it takes to soak the beans.

Traditional Chili Recipe
Preparation time: approximately 2 hours for cooking beans. Serves: 10-12.

Cooking Conversion Table

Ingredients:
2 l/2 cups dry pinto beans, soaked overnight
2 1/2 pounds lean ground beef or ground chuck
1 1/4 chopped onions
2 l/2 cups liquid from cooked beans
2 pounds canned tomato sauce
2 pounds canned tomatoes, whole, squeezed
1/3 cup **Ancho chili powder**
Scant teaspoon garlic powder
1 1/4 teaspoons ground cumin
Scant teaspoon ground oregano
1 tablespoon salt (add half at a time) and taste
Scant teaspoon black pepper
1/8 teaspoon cayenne pepper or to taste

Instructions:
Drain soaked beans
Cover beans with water and cook in large **soup or stock pot** keeping water 1 inch above beans by adding water as it cooks down
When soft, remove from heat, drain and save the liquid
Brown ground beef and onions in 3 cups of water
Drain and add tomato sauce, whole tomatoes and spices
Simmer 30 minutes
Add beans and cook 10 more minutes
Add saved liquid to correct consistency
Correct seasoning to your taste

Serve this chili with my fabulous **cornbread.**

Clam Chowder Recipe with Smoked Wild Salmon!



The BEST Restaurant Recipe for chowder you'll ever taste!

My clam chowder recipe with smoked wild salmon is such a hugely popular restaurant recipe I serve it seven days a week and almost always sell out.

Real Restaurant Recipe called "Potlatch Chowder"

Preparation time: 45 minutes. Serves: 10.

Cooking Conversion Table

Ingredients:
3/4 cup flour
1 cup butter
l/4 chopped onion
2 stalks chopped celery
2 cups cooked, diced potatoes
1 l/2 teaspoons **clam base** or 1 1/4 cup clam juice
1 teaspoon whole thyme
1 teaspoon whole basil
Dash garlic powder
l/4 teaspoon salt
l/4 teaspoon white pepper
25 ounces chopped clams with liquid (may use fresh or frozen clams with a 12 ounce bottle of clam juice
6 ounces smoked **salmon**
5 cups water
2 l/4 teaspoon dried parsley
1 cup hot half and half cream

Instructions:
Melt butter in sauce pan
Add flour and make a roux; stir and cook until smooth (4-5 minutes. Do not allow to brown)
Remove from heat and set aside
In another **soup pot,** place all other ingredients except potatoes, and bring ingredients to a boil
Cook until vegetables are soft, and then add potatoes and heat
Add roux from **sauce pan** and continue cooking the chowder, stirring frequently until chowder thickens
Once thickened, add hot cream to correct consistency
Taste and adjust seasoning
Ladle into your **soup bowls**
You and yours will LOVE this "marriage."
My **Dinner Rolls** are especially good with the clam chowder recipe.



Corn Chowder may seem "old-fashioned" to a few people, but my restaurant guests really "go" for this. The recipe has been requested numerous times.

Corn Chowder Recipe

Preparation time: about 30 minutes. 12-15 servings.

Cooking Conversion Table

Ingredients:
4 ounces of bacon fat or butter
2 1/2 ounces of chopped onions
4 ounces chopped celery
4 ounces flour
6 cups chicken stock
5 1/2 cups creamed corn
10 ounces diced potatoes, about 1/2 inch pieces
Salt to taste
1/4 teaspoon white pepper
1 teaspoon Worcestershire sauce
2 1/2 cups hot milk or cream

Instructions:
Melt fat or butter in large pot
Add onion and celery and cook until onions are transparent
Add flour and blend until smooth
Add chicken stock and stir well
Add corn, potatoes, salt, white pepper and Worcestershire
Simmer 1/2 hour or until potatoes are done
Remove from direct heat
Add hot milk or cream and mix thoroughly

YUMMY!

You might also want to garnish with some crispy bacon bits!

My Cream of Broccoli Soup is not only delicious ...
it's very good for you.



Restaurant Soup Recipe:
Cream of Broccoli Soup Recipe
Preparation time: about 60 minutes.
Serves 8-10 eight ounce portions.

Cooking Conversion Table

Ingredients:
1 1/2 pounds of broccoli, washed and cut into small pieces (save florets for later). Much of the broccoli stalks can be peeled and diced or sliced
4 1/2 cups water
3/4 teaspoon salt
1 1/2 cups scalded milk or cream
1/3 cup plus 2 tablespoons of butter
1/2 cup flour
3/4 teaspoon white pepper
1 1/2 cups water from cooking broccoli
1 1/2 tablespoons butter
Cheddar cheese, shredded, for garnish (freshly shredded makes a difference) and or a piece of cooked broccoli

Instructions:
In a **sauce pan,** combine broccoli, water and salt
Cook until tender; when done, reserve 1 1/2 cups water for the soup
Make a white sauce as follows:

- Heat milk in a **double boiler** to just below its boiling point
- Melt butter in soup pot and add flour, cooking over low heat for a few minutes (be careful not to burn)
- Add hot milk slowly, stirring constantly
- Add 3/4 teaspoon salt
- Cook and stir until thickened

Now add liquid from the broccoli
Add 1 1/2 tablespoons butter and the white pepper
Mix well and add the tender cooked broccoli and the florets
Let sit a few minutes so florets cook
Ladle your broccoli soup into soup bowls and garnish with shredded cheddar cheese or a cooked broccoli floret

My soup recipe makes a wonderful meal when served with one of my **Bran Muffins.**

Delicious Cream of Potato Soup

Restaurant Soup Recipe Requested By Customers



One of the ways I keep my restaurant customers (and my husband) happy is to feature this soup at least several times a month. It is a favorite restaurant recipe.

Restaurant Potato Soup Recipe

Preparation Time: 40 minutes. Serves: 6.

Cooking Conversion Table

Ingredients:
3 cups cooked potatoes
6 tablespoon butter
1 1/2 peeled and sliced carrots
1 1/2 celery stalks, chopped
1/2 large onion, chopped
1/2 teaspoon dried thyme
1 teaspoon salt
1/2 teaspoon white pepper
6 tablespoon flour
2 cups canned chicken stock
6 tablespoon hot milk or cream, or to taste
3-6 drops Tabasco
Garnishes: chopped green onions, diced cooked bacon, grated cheese, sour cream

Instructions:
Cook potatoes
Drain water and reserve water
Transfer potatoes to a mixing bowl
In the same soup pot over medium low heat, melt the butter, and add the carrot, celery, onion, thyme, salt, pepper and sauté over medium heat, stirring frequently for about 10 minutes
Add the flour to the vegetable mixture and make the roux; cook about 5 minutes
Add the chicken stock and 1 cup of reserved potato cooking liquid, stirring until slightly thickened (Reserve remaining liquid for reheating soup if any is left over)
Gently add the potatoes and simmer for 10 minutes
Remove from the heat, and add cream or milk to the correct consistency (thick is good)
Add Tabasco sauce a drop at a time, being careful it doesn't get too spicy
Taste and adjust seasonings
Top with any of the listed garnishes

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Hearty Steak Soup Recipe: Restaurant Soup Recipe

There is an old proverb...*"Good soup draws the chair to it."*



This Steak Soup Recipe proves the point. You, your family and your guests will "pull their chairs to the table."

The dinner rolls pictured with my soup are from my recipe, as well. Just **click here** to access that great bread recipe.

Hearty Steak Soup Recipe: A Real Restaurant Recipe

Preparation time: about 40 minutes. Serves 10-12.

Cooking Conversion Table

Ingredients:
1 pound beef steak, chopped (or other beef) cooked
1/4 pound butter or fat from cooking beef
1/2 cup flour
2 quarts beef broth or 8 cups of water with 3 ounces of beef base
3/4 cup sliced celery
3/4 cup chopped carrots
3/4 cup chopped onions
8 ounces vegetables (your choice), can be fresh or flash frozen
12 ounce can of stewed tomatoes
1/2 teaspoon black pepper

Instructions:
Melt butter or other fat
Add flour and cook until bubbly
Slowly add beef broth or the water and beef base combo
Heat to boiling, stirring frequently
Add celery, carrots and onions and cook until half done
Stir in remaining vegetables and stewed tomatoes, beef and pepper
Cook until tender and adjust seasoning to taste

This soup recipe was one of the first developed at my restaurant. Many of my guests are "meat and potato" folks.

If you are interested in true quality beef, **click here.**

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Restaurant Soup Recipe: Vegetables with Barley



I

Love The Flavors!...So Will You

Vegetable Barley Soup Recipe

Preparation time: 30 minutes. Servings: 8.

Cooking Conversion Table

Ingredients:
1 l/2 tablespoons olive oil
1 cup chopped onions
1 l/2 teaspoon fresh, chopped garlic
1/4 teaspoon dried thyme or 1/2 whole branch fresh thyme
1/4 bay leaf
1 pound white mushrooms, cleaned and quartered (To clean mushrooms: trim stems and wipe caps with a damp
paper towel. Do not wash under water)
l/4 cup barley, uncooked
2 stalks chopped celery
2 large sliced carrots
6 cups of chicken stock
Salt and black pepper
Dash of nutmeg
1 tablespoon chopped parsley
Option: garnish with chopped green onion

Instructions:
Place oil in a large soup pot over low heat
Add onions and cook over low heat 10 minutes or until wilted
If using dried thyme, crush it to release the flavor, and add with the garlic and bay leaf
Add the mushrooms and cook for 20 minutes over medium heat, stirring
Add the barley, celery, carrots and broth
Bring to a boil, reduce heat to medium-low and simmer 25-30 minutes or until vegetables and barley are tender, skimming any foam that rises to the top
Remove thyme branch and bay leaf
Season to taste with salt, pepper and nutmeg
Stir in the parsley just before serving the soup
Ladle the soup into your soup bowls and if you like, garnish with green onions

If you like a thicker soup, increase barley to 1/2 cup and add more carrots.
This vegetable barley soup recipe is perfect when served with my **Dinner Rolls**, or **Bran Muffins**, or **Cornbread**.

Chapter 4: Salads and Dressing

Salad Recipes …You've Come a Long Way, Baby!

Favorite Restaurant Recipes for Salads

How long has it been since you've had a delicious salad?



The kinds of salad recipes we have today and what we think about salads in general has changed a great deal in the last 40-50 years.

Pasta salads, potato salads, salads with vegetables and fruits, salads with sprouts, seafood salads, meat salads, Caesars, mixed wild green salads, dessert salads, gelatin salads ...**the choices go on and on.**

It used to be a salad was something served just before an entree or sometimes with the entree.

That salad was usually iceberg lettuce with French or Thousand Island dressing or oil and vinegar served in cruets. **WOW! THINGS HAVE CHANGED!**

Salads are now a mainstay for my restaurant. Salads have become a nation-wide obsession, including in the small "meat and potato" town in which I do business. Enjoy!

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Almond Chicken Salad Recipe ...Delicious Versatility



Salad, Sandwich Or As An **Appetizer Spread**!
What flexibility this Almond Chicken Salad Recipe provides!

Here is the basic **Almond Chicken Restaurant Salad Recipe**
Preparation time: 20 minutes. This recipe makes approximately 8 servings if used as a sandwich or a salad. For appetizers, much more.

Cooking Conversion Table

Ingredients:
1 3/4 pounds cooked chicken breasts or a combination of white and dark chicken meat
1 1/2 cups thinly sliced celery
1/2 cup sun-dried cranberries (important)
1/2 cup toasted almonds

Ingredients for Salad Dressing:
1/4 cup whipping cream, whipped softly
1/2 cup + 2 tablespoons mayonnaise
1/2 teaspoon coarse black pepper

Instructions:
Chop chicken lightly in a food processor or chop half the meat with a knife and the other half in the food processor (don't over do it or you'll end up with a paste)
Fold in celery, cranberries and almonds
Whip cream and slowly blend in the mayonnaise and coarse black pepper
Toss the chicken mixture with the dressing using ONLY ENOUGH to moisten well
Correct seasoning adding salt and pepper if desired

That's it. Just scoop the portion size you want onto a little lettuce arranged neatly on a plate, garnish with a couple slices of tomato and serve with some bread.



*Option: If you do not have sun-dried cranberries, use canned pineapple, grapes or fresh chopped apples, although I believe the sun-dried cranberries really are **BEST** in this chicken salad recipe.*

To use the chicken salad for sandwiches just combine two slices of bread (your choice), 2 lettuce leaves, 2 - 3 slices of tomato and a little mayonnaise if desired.

Now what do you do to use this restaurant recipe for creating **appetizers**?
Chop the chicken salad a bit finer. That's all you have to do!
And then what? Use the chicken salad to fill small cream puffs, or cherry tomatoes.
Use it as a topping for canapés or as a spread on a variety of crackers.

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Balsamic Vinaigrette Recipe
Delicious Restaurant Salad Dressing Recipe

This Balsamic Vinaigrette Recipe creates my favorite dressing for almost any of the salads I prepare.

I also use it to top fresh vegetables, especially garden fresh organic tomatoes, sliced thin. Then I top those and this dressing with freshly grated Parmesan cheese! Yummy!

This makes for a delicious and nutritious snack or side dish to accompany some chicken or other meat item, especially if I don't want a full salad.

This Balsamic Vinaigrette is perfect for my **Grilled Vegetable Salad**!
As a real bonus ...it is easy to make and only takes about 5 minutes!

Balsamic Vinaigrette Restaurant Salad Dressing Recipe
Preparation time: 5 minutes. Makes 1 cup.

Cooking Conversion Table

Ingredients:
1/4 cup white Balsamic Vinegar
1 tablespoon chopped garlic
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
3/4 cup olive oil

Instructions:
Whisk the first four ingredients with a **wire whip** in a **mixing bowl** until the salt is dissolved
Whisk in the olive oil a little at a time or you can shake the mixture in a jar with a tight fitting lid
Cover and refrigerate if not using right away

Don't forget to whisk or shake the vinaigrette before using.

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My Restaurant's Taco Salad Recipe

Preparation time: about 45 minutes. Serves 4-6.

Cooking Conversion Table



Ingredients:
1 head iceberg lettuce, shredded (yes, there is still a “place” for iceberg)
3-4 tomatoes depending on size, cut into wedges or diced
1 pound LEAN ground beef (preferably natural beef)
1 ounce taco seasoning or your own mixture of spices to achieve the taste
1 cup Cheddar cheese, grated
1 One pound can of kidney beans, rinsed and drained
1/2 cup black olives, chopped
1 avocado, sliced (or guacamole, or both)
Salsa or Thousand Island Dressing, or both
Sour cream
Tortilla chips

Instructions:
Brown ground beef in a large skillet adding taco seasoning and water
When meat is no longer pink, drain and rinse beans and combine with meat

In a large salad bowl or on individual plates, build salad in this order:

1. lettuce
2. cheese
3. meat
4. tomatoes
5. avocado
6. black olives

Top with scoop of sour cream and guacamole
Garnish with chips around the salad

Serve salsa, guacamole and Thousand Island Dressing on-the-side

OLE’!

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A Restaurant Salad Dressing Recipe
Bleu Cheese Salad Dressing Recipe



This restaurant salad dressing recipe is really good (assuming you or someone you know) loves Bleu cheese as much as my restaurant customers (my guests) do.

It is very easy to make but you'll be pleased with the results. Please use **quality cheese.**

Bleu Cheese Restaurant Salad Dressing Recipe
Preparation time: 15 minutes. Serves approximately 15.

Cooking Conversion Table

Ingredients:
2 cups of mayonnaise
1 cup buttermilk
1/4 cup plus 2 tablespoons of sour cream
1 1/2 tablespoons of white wine
1/8 teaspoon garlic powder
1/8 teaspoon pepper
4 ounces Bleu cheese, crumbled

Instructions:
In a medium **mixing bowl** **(or blender** **or food processor),** combine mayonnaise, buttermilk and sour cream
Whip (or blend or process) until mixture is smooth
Blend in wine, garlic powder and pepper
Fold in crumbled Bleu cheese
Turn into a covered container and store in refrigerator

Not only is this dressing good with certain salads, I see my customers using it with beef entrees!

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My Restaurant Cole Slaw Recipe: The Best Cole Slaw ...Say Customers



This Cole slaw recipe is delicious and is a great way to add raw cabbage to your diet (fiber). It's nutritious!

Ingredients:
1 small head of green cabbage, thinly sliced
1 very small amount of red cabbage, thinly sliced for color
1 medium carrot, shredded
Salad Dressing Mix (see below)

Note: You can use 1 package of prepared slaw mix from the grocery store if available. Such a mixture usually has all the above ingredients.

Cole Slaw Dressing Recipe: A Real Restaurant Recipe
Preparation time: 10 minutes. Serves 4.
This Cole slaw dressing will last 3 weeks in the refrigerator if you wish to make a larger amount.

Cooking Conversion Table

Ingredients for Salad Dressing:
2/3 cup mayonnaise
2 tablespoons + 2 teaspoons sugar
2/3 teaspoons salt
2/3 teaspoons celery seed
2 tablespoons + 2 teaspoons white vinegar
3/4 teaspoons mustard (or to taste)
Dash of white pepper

Instructions:
Add any other vegetables you like to the slaw mix
Combine all dressing ingredients and mix well
Add only enough dressing to slaw mix to moisten well
Refrigerate
Adjust additional dressing to your taste as some prefer light dressing and others favor heavier dressing

Note: I recommend you add the dressing to your slaw mix just before serving to avoid the slaw becoming soggy.

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Endive Salad with Apples, Walnuts and Bleu Cheese Crumbles



This endive restaurant salad recipe is a favorite at my restaurant because of the combination of apples, walnuts and crumbled Bleu cheese with vinegar and oil dressing.

Endive is good and good for us. Endive is a versatile performer in the kitchen. Endive is a nutritional "powerhouse." It is loaded with valuable vitamins and minerals.

Endive Salad with Apples, Walnuts and Bleu Cheese Crumbles

Preparation time: 20 minutes. Serves 6.

Cooking Conversion Table

Ingredients:
3 heads of Belgian endive, cut into chunks
1 thinly sliced tart apple
1 cup of large pieces of walnuts
1 cup of crumbled **blue cheese**
1/4 cup of olive oil
1/4 cup of white balsamic vinegar (Important: use white balsamic vinegar. The other will make a dark dressing.)
Salt and pepper to taste

Instructions:
Combine endive, apple, walnuts and cheese in a mixing bowl
Combine oil and vinegar in another bowl and then pour over the salad mixture
Add salt and pepper to taste and toss well
Dish to salad plates or bowls and serve immediately

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Summer and Fall are perfect times for vegetables and grilling.

This is a really delicious and nutritious way to use fresh asparagus, corn, peppers and ...who doesn't need to use all the zucchini we have available! In part, this vegetable salad is delicious because of my **Balsamic Vinaigrette Restaurant Salad Dressing Recipe** which is also in this cookbook and on my website.

Grilled Vegetable Salad Recipe

Preparation time: 30 minutes. Serves 4-6, depending on portion.

Cooking Conversion Table

Ingredients:
3/4 pound asparagus, washed
2 ears of corn, shucked
1 red onion, sliced into 1/2 inch slices
2 small zucchini, cut lengthwise into 1/2 inch slices (very small squash can be cut down the middle and grilled in halves)
2 bell peppers (red, yellow or green), cut in half with seeds and whitish ribs removed
2 tablespoons melted butter
2 tablespoons olive oil
Kosher salt and fresh ground black pepper

More Ingredients (Not to be grilled):
1 avocado, halved, pitted and then diced
2-3 Roma tomatoes, cored and cut into large pieces
12-16 ounces of mixed baby greens (or your favorite greens)
1/3-1/2 cup freshly grated Asiago or Parmesan cheese
My Balsamic Vinaigrette

Note: You can substitute whatever vegetables you have or like. I often add grilled mushrooms, for example. My favorite is grilled Portobello mushrooms!

Instructions:
Make a hot fire in a charcoal grill or preheat a gas grill on high
Cut off ends of washed asparagus (the woody part)
Pull back the husks on the corn but DO NOT remove. Remove the silk and cut off the very end. Soak the corn in cold water for about 30 minutes. Dry and brush the corn with butter. Fold the husks back down and tie or twist the ends (I use kitchen twine to tie the ends)
Place corn on grill directly over heat, turning occasionally
Place the asparagus, zucchini, pepper halves and red onion slices in a single layer on a **baking sheet pan** and brush with olive oil on both sides
Season with Kosher salt and fresh ground pepper
Place the vegetables directly over the fire (heat), turning to prevent burning after 1-2 minutes (be careful not to over cook

 (Continued on next page)

Page Two: Grilled Vegetable Salad

When done the zucchini should be browned, the corn husks should be spotted with brown and a little charred looking, the onions and peppers should be very slightly charred and the asparagus should have grill marks
Remove vegetables from the grill and let cool a little
Stand one ear of corn at a time on a cutting board with husk removed and slice downward along the cob with a sharp knife to remove the kernels and turn the cob after each cut

Place the kernels in a large salad bowl and add the following vegetables:

- The zucchini cut into 1 inch pieces
- The asparagus cut diagonally into 1 inch pieces
- The onion slices now cut into chunks
- The peppers first cut into wedges and then 1 inch squares

Toss the grilled vegetables with the avocados, tomatoes, salad greens and **Balsamic Vinaigrette**
Season with salt and pepper if desired and sprinkle with the cheese

That's it! A YUMMY Grilled Vegetable Salad! Good job!



Ham Salad Recipe …Recipe from Restaurant
For Sandwiches or Salads

If there is a secret to this restaurant recipe, it is the dressing. The recipe calls for a bit of honey as well as stone ground mustard.

Enjoy your restaurant recipe and the company of those you share it with.

Ham Salad Recipe
A Favorite Restaurant Recipe for Sandwiches or Salads
Preparation time: 20 minutes. Serves 8-10.

Cooking Conversion Table

Salad Ingredients:
1 1/2 pound trimmed, diced ham
1/2 cup thinly sliced celery
2 tablespoons diced white onions
2 hard cooked eggs, chopped
Tomato slices (for sandwiches)
Tomato wedges (only if making a salad)

Dressing Ingredients:
1 1/4 cups mayonnaise
2 tablespoons stone ground mustard
1 teaspoon sweet basil
1 1/2 teaspoons honey
2 tablespoons sweet pickle relish
Salt and pepper to taste

Instructions:
Chop about 1/3 of the ham (1/2 pound) in a food processor then combine with other salad ingredients (diced ham, celery, onion, eggs)
In a mixing bowl, combine dressing ingredients and mix until smooth (no lumps)
Combine the ham mixture with 3/4 of the dressing
Add more dressing only if needed

For sandwiches:
Serve on a honey wheat bread with lettuce, tomato and mayonnaise.

For a salad:
Serve over salad greens and garnish with sliced hard cooked egg and tomato wedges

There you have your restaurant recipe for a delicious ham salad.

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This Italian Restaurant Salad Recipe Makes For a Delicious Salad

If you want to leave the Italian salami out of this Italian Salad recipe you'll still have a delicious salad to serve. Of course one of the important ingredients is an excellent Italian dressing.

Italian Salad Recipe: A Real Restaurant Recipe

Preparation time: 8 minutes. Serves 4.

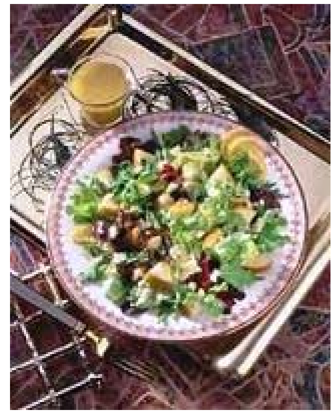
Cooking Conversion Table

Ingredients:
1 small head romaine lettuce, washed and cut
3-4 ounces **Italian salami (or salame)** sliced medium thickness
1 small red onion, thinly sliced
1/2 cup pitted black olives
1 small jar artichoke hearts, drained and quartered
3/4 cup cherry tomatoes, cut in half
1/2 cup sliced green bell pepper
Freshly grated Parmesan cheese, to taste (I like a lot)
Your favorite Italian Dressing

Instructions:
Combine all ingredients except the dressing in a salad bowl and refrigerate until serving time
Toss ingredients and dressing together
Salt and pepper if desired
Plate the salad and garnish with Parmesan cheese

Pear Salad Recipe …With Avocado, Sugared Walnuts, Gorgonzola Cheese

Recipe from Restaurant



This restaurant recipe is a favorite during the fall and winter months when fresh pears are available.

This recipe actually specifies using Gorgonzola cheese, a milder variety of blue (bleu) cheese. I use it at the restaurant because there are some people who prefer a milder bleu cheese, but if you like Stilton or Roquefort, the recipe will work just as well.

You can read more about cheese by **clicking here.** And for additional clarification about bleu cheese read my **Bleu Cheese Butter Recipe**.

What kind of pears do I use? Most often I buy Bartlett pears because of their availability and because, from my experience, almost everybody who likes pears, loves Bartlett's. If you want to know more about pears, please read my article **about pears.** There are more than 3,000 varieties! Click on the link to read about the most common ones in the U.S.

Pear Salad with Avocado, Gorgonzola and Sugared Walnuts
A Favorite Recipe From Restaurant
Preparation time: 15 minutes (after you have your **sugared walnuts** ready). Serves 4.

Ingredients:
3 ounces baby wild greens
3 ounces romaine lettuce, cleaned and cut into 1-inch squares
1-2 fresh pears (your choice), peeled, cored and diced
1 avocado, peeled, pitted and diced
1/2 cup Gorgonzola cheese (crumbled)
2-3 ounces **sugared walnuts**
Balsamic vinaigrette

Instructions:
Prepare your **sugared walnuts** ahead of time (recipe on website - click on the link)
Combine the wild greens and romaine in a salad bowl
Peel, core and dice the pear(s) and avocado just before tossing the salad so they won't turn brown
Add the pear, avocado, cheese and sugared walnuts
Toss with **Balsamic vinaigrette**

That's it! Plate and serve your delicious restaurant recipe for this pear salad.

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Try My Pasta Salad Recipe …You'll Be Pleased!

My pasta salad recipe calls for Penne' pasta for eye appeal and two other very nutritious ingredients: smoked (wild) salmon and fresh asparagus!

This restaurant salad recipe is characteristic of the quality of all the recipes on my website. All are restaurant customer approved. They work!

Penne' Pasta Salad with Smoked Wild Salmon and Asparagus

Preparation time: 45 minutes, but pasta salad should be chilled for at least one hour when finished. This pasta salad recipe serves 6-8 people depending on portion desired.

Cooking Conversion Table

Ingredients:
6 tablespoons mayonnaise
1 1/2 tablespoons Dijon mustard
1 1/2 tablespoons sour cream
1 tablespoon fresh tarragon, chopped
1 tablespoon fresh lemon juice
1 tablespoon poppy seeds
Salt and pepper to taste
2 cups Penne' pasta
1 1/2 pounds asparagus, ends trimmed, cut into one inch pieces
1/2 cup green onions, thinly sliced
8 ounces **smoked salmon,** cut into 1/2 inch pieces

Instructions:
Whisk first 6 ingredients in a medium bowl and season with salt and pepper
Cook pasta in large pot of boiling, salted water until pasta is almost tender but still firm to bite (al dente'- follow package directions)
Drain, but reserve 1/4 cup cooking liquid
Rinse pasta with cold water until cool and drain well in colander
While pasta is cooking, cook asparagus in a small amount of water in a skillet (or better yet, **steam it)** for about 1 minute in a steamer pan or basket
Drain asparagus and transfer to large bowl with the pasta
Add green onions and smoked salmon
Mix the reserved cooking liquid into the dressing
Add to salad and toss to blend
Season with salt and pepper and transfer to serving bowl and
Chill at least one hour and up to six hours for best flavor results

Restaurant Potato Salad Recipe ...A Great American Tradition

There are entire cookbooks dedicated to **potato salad.**



What is "extra special" about a really good basic potato salad is that it "goes" with so many other food items.

This potato salad recipe has been "tested" by thousands of my restaurant customers (guests) for over 20 years. They really like it.

Different kinds of potatoes "behave" differently when cooked mostly because of their starch content. I think the best potatoes for potato salads are Yukon Gold, Yellow Finn, new potatoes, red-skinned potatoes, white round potatoes, and purple potatoes.

At my restaurant I use either red potatoes or new potatoes or Yukon Gold.

Restaurant Potato Salad Recipe

Preparation time: 1 hour. 8-10 servings, depending on size of each.

Cooking Conversion Table

Ingredients:
2 1/2 pounds of potatoes, boiled (or baked and peeled)
3 stalks of celery, diced
4 hard-cooked eggs, sliced
1/4 cup cooked bacon, diced
2 cups mayonnaise
2 teaspoons yellow mustard
1 teaspoon Kosher salt (or sea salt)
1/4 teaspoon coarse black pepper (or to taste)

Instructions:
Dice cooked potatoes and combine with celery, eggs and bacon
Combine dressing ingredients well, then add dressing to potato mixture
Adjust salt a little at a time if needed

Restaurant Salmon and Bread Salad Recipe

Try my restaurant seafood salad recipe. It's one of many customer-tested, customer-approved restaurant recipes you'll find on my website and in my cookbooks.

One of My Restaurant Salmon and Bread Salad Recipe

Preparation time: 25 minutes, but must refrigerate over night. Serves 8.

Cooking Conversion Table

Ingredients:
One loaf of thick, white sandwich bread
One hard-cooked egg
1/2 onion, diced
Butter
1 cup celery, chopped
2 1/2 cups mayonnaise
One 16 ounce can or packaged **salmon**, preferably wild Alaskan (or albacore tuna)
Fresh parsley
One cucumber
Lemon slices

Instructions:
Butter all slices of bread and trim off the crusts (use the crusts to feed the birds or to make bread pudding)
Cube each slice of bread
Mix bread, onion and chopped egg in a large bowl and refrigerate overnight
Next morning: mix with one cup chopped celery, 2 1/2 cups mayonnaise and one 16 ounce can of salmon (or tuna) (Do not crush bread or stir too hard.)
Garnish with parsley and sliced cucumber and very thinly sliced lemon

That's it. A deliciously simple restaurant seafood salad recipe! ENJOY!

Warm Yourself with a Delicious **Scallops and Warm Spinach Salad**
Another Favorite Restaurant Recipe

This restaurant seafood salad is a very special recipe that combines scallops in a warm spinach salad and calls for roasted red pepper vinaigrette that brings everything together for a real culinary treat.

When shopping for this seafood make certain they are plump and firm, with a sweet aroma. The best of these are creamy or slightly off-white. When cooked, each is opaque and just firm. Over cooking will make them tough. If you use large ones, it might be best to slice each one into two thinner pieces for more uniform cooking.

Seared Scallops - Warm Spinach Salad: A Real Restaurant Recipe

Preparation time: 30 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
9 ounces of baby spinach (about 8 cups lightly packed)
3/4 cup sliced almonds, toasted
5 tablespoons olive oil
1 pound of medium size sea scallops
4 ounces roasted red peppers cut into thin strips (about 1/2 cup)
2 medium shallots, sliced thin
1/8 teaspoon ground black pepper
1 1/2 tablespoon sherry vinegar

Instructions:
Place the spinach in a large mixing bowl, add the almonds and set aside
Add 2 tablespoons olive oil into a skillet and raise the temperature to medium high heat (heat oil until it just begins to smoke)
Add the seafood, flat side down and cook about 2 1/2 minutes)
Use tongs and turn them over
Cook until medium-rare (about 45 seconds longer. The sides will have firmed and all but the middle third of each piece of seafood will be opaque)
Transfer the scallops to a plate, season with salt to taste and set aside
Lower heat to medium, add remaining 3 tablespoons of olive oil into the skillet
Add red peppers, shallots, 1/4 teaspoon of salt and pepper
Cook until the shallots soften slightly (about 2 minutes)
Remove the skillet from the heat and swirl in the vinegar
Pour the warm dressing over the spinach and toss to wilt
Divide the spinach salad among 4 plates and arrange the scallops on top

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Spinach Salad Recipe

Simple, But Simply Delicious



Spinach Salad with Mushrooms

Preparation time: 10 minutes. Serves 4-6 depending on portion desired.

Cooking Conversion Table

Ingredients for Salad:
9 ounce package of cleaned de-stemmed) spinach (baby leaves best)
1/4 pound white mushrooms, sliced
1/2 red onion, thinly sliced (optional)
1/2 cup crisp bacon pieces (optional)
1/2 cup of your favorite **Oil and Vinegar** or use the wonderful recipe below

Instructions for the Salad:
Clean the mushrooms by wiping off with a damp kitchen towel or paper towels and then slice them
Marinate the mushrooms in the oil and vinegar (or dressing) for one hour or until you are ready to serve the salad
To serve, toss the ingredients in a salad bowl and serve on salad plates (see below)

Salad Dressing Recipe:
Preparation time: 5 minutes. Makes enough dressing for recipe above (4-6 salads).

Ingredients:
The "key" is to use the finest **Oil and Vinegar**
you can afford. The amounts are approximate. Please adjust to your taste.
3 tablespoons olive oil
1 tablespoon quality vinegar
1 teaspoon finely minced garlic
Salt and pepper
1/2 - 1 teaspoon Dijon mustard
Minced parsley or a little of your favorite herb

Instructions:
Put all the ingredients except the olive oil in the bottom of a bowl and let sit for 30 minutes
In the same bowl, place the spinach leaves on top of the mixture.
Pour the olive oil over the leaves only and then use your fingers to toss the leaves to lightly coat them with the oil
Now reach to the bottom of the bowl into the mixture with a rubber spatula and toss the spinach with the rest of the dressing mixture. This process saves a step and saves washing a separate bowl
Plate the salads and garnish with bacon bits if you desire.

Spinach and Strawberry Restaurant Salad Recipe

This quick and easy spinach and strawberry restaurant salad recipe will give you a lively, refreshing flavorful treat and the salad has great "eye appeal." This restaurant salad recipe always gets rave reviews from my guests at home and at my restaurant.

Spinach & Strawberry Restaurant Salad Recipe

Preparation time: 15 minutes. Serves 8.

Cooking Conversion Table

Ingredients:
One 9 ounce package of baby spinach leaves (no stems)
1 1/2 cups of strawberries, sliced
1/3 cup almonds, toasted
3-4 green onions, sliced
Olive oil
White Balsamic vinegar
Sea salt and fresh ground pepper

Instructions:
Toast the almonds on a pan in the oven at 300 degrees F for a few minutes (they brown quickly) or place the almonds in a **small skillet** over medium heat until toasted (shake the skillet a few times while over the heat to toast evenly)
Make sure to remove any stems from the spinach and place the leaves in a salad bowl with the green onions
Drizzle with a little olive oil (just enough to lightly coat the spinach)
Place the bowl in the refrigerator until serving time

To Serve:
Rinse the strawberries just before tossing the salad, dry them and slice them
Add the toasted almonds and sliced strawberries to the salad bowl and sprinkle with white balsamic vinaigrette to taste
Add a little salt and fresh ground pepper and toss the salad and then plate

Enjoy this tasty, refreshing spinach and strawberry salad recipe and the company of those you share it with.

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Sweet and Sour Salad Dressing Recipe

Before I opened my restaurant many years ago I was determined to develop the perfect Sweet Sour Salad Dressing to use as my House Dressing. **I did it!**



It would not be much of an over-statement to say that this House restaurant salad dressing is partly responsible for the success of my restaurant. From the first day I opened and served the salad dressing with a variety of restaurant salads, it became one of my talked about signature restaurant recipes.

Not only is this a favorite restaurant salad dressing, my customers like using it as a dip for vegetable platters. In fact, they love using it this way, too.

Enjoy your House restaurant salad dressing and the company of those you share it with and remember, this is the first time I have ever published this secret restaurant recipe!

Sweet and Sour Salad Dressing Recipe

A Favorite Restaurant Recipe
Preparation time: 15 minutes. Makes 4-5 cups.

Cooking Conversion Table

Ingredients:
1 cup of white vinegar
6 tablespoons sugar
1 1/2 cups powdered sugar
1 1/2 teaspoons salt
1 1/2 teaspoons paprika
1 1/2 teaspoons yellow mustard such as French's
Pinch of ground cloves
2 cups canola oil

Instructions:
Place all ingredients except the canola oil in a blender (do NOT use a food processor for this recipe …it doesn't work)
Blend briefly to combine ingredients
While blender is running, remove the knob in the lid of the blender and very, very slowly add the oil in a steady, thin stream through the hole
When all the oil has been added, process one more minute or until thick

TA-DA! You now have an award winning House salad dressing recipe …a sweet sour salad dressing that you and your guests will be elated with. You can cook with confidence and style.

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Traditional Waldorf Salad Recipe
With A Little Twist



The Waldorf Salad Recipe was originally from the Waldorf-Astoria Hotel in New York City. And the original version did not have walnuts. My recipe does because that's the way my customers prefer it.

How do I know? Because for over two decades my small town American-style family restaurant has "tested" thousands of recipes with customers (guests).

I kept only the recipes that overwhelmingly won their approval. ALL the recipes have been "tested" and approved by restaurant customers.

Waldorf Salad Recipe
Preparation time: about 25 minutes. Salad recipe serves 8-10.

Cooking Conversion Table

Ingredients:
1 bunch of celery, thinly sliced
6 apples, chopped or sliced and sprinkled with lemon juice
1 cup walnuts, chopped
2/3 cups whipping cream
1 1/3 cup mayonnaise
1/8 teaspoon salt
1 dash white pepper

Instructions:
Mix apples, celery and walnuts
Whip the cream to the soft stage and fold in mayonnaise with a **spoon** and add salt and white pepper
Add the dressing to the salad just before serving, adding only enough to moisten well
Sprinkle chopped walnuts on top for enhanced flavor, texture and eye appeal

A long time favorite salad recipe!

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Chapter 5: Sandwiches

Great Restaurant Sandwich Recipes …
"Best Thing Since Sliced Bread"
Recipes from Restaurant

A great many of my restaurant guests have requested these restaurant sandwich recipes and other restaurant recipes they have enjoyed ...**and keep coming back for!**



When you think "sandwich," what comes to mind? Two pieces of bread with some meat jammed in between?

My hot selling restaurant sandwich recipes ARE WAY MORE than that!

Sandwiches really didn't "take hold" in America until bakeries started selling pre-sliced bread. Pre-sliced bread allowed children to make their own sandwiches without having to use a sharp knife. And as we all know, a sandwich is "portable," and Americans were "on the move."

Wonder Bread began selling its soft white bread in 1930. This was so popular it produced a new American phrase: **"The best thing since sliced bread."**

Today Americans are fortunate to have a huge variety of foods available for culinary endeavors and it doesn't have to be a "big deal" to make delicious sandwiches for you, your family and your friends to enjoy.

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Almond Chicken Salad Recipe ...Delicious Versatility

Salad, Sandwich Or As An **Appetizer Spread**!
What flexibility this Almond Chicken Salad Recipe provides!

Here is the basic **Almond Chicken Restaurant Salad Recipe**
Preparation time: 20 minutes. This recipe makes approximately 8 servings if used as a sandwich or a salad. For appetizers, much more.

Cooking Conversion Table

Ingredients:
1 3/4 pounds cooked chicken breasts or a combination of white and dark chicken meat
1 1/2 cups thinly sliced celery
1/2 cup sun-dried cranberries (important)
1/2 cup toasted almonds

Ingredients for Salad Dressing:
1/4 cup whipping cream, whipped softly
1/2 cup + 2 tablespoons mayonnaise
1/2 teaspoon coarse black pepper

Instructions:
Chop chicken lightly in a food processor or chop half the meat with a knife and the other half in the food processor (don't over do it or you'll end up with a paste)
Fold in celery, cranberries and almonds
Whip cream and slowly blend in the mayonnaise and coarse black pepper
Toss the chicken mixture with the dressing using ONLY ENOUGH to moisten well
Correct seasoning adding salt and pepper if desired

That's it. Just scoop the portion size you want onto a little lettuce arranged neatly on a plate, garnish with a couple slices of tomato and serve with some bread.



*Option: If you do not have sun-dried cranberries, use canned pineapple, grapes or fresh chopped apples, although I believe the sun-dried cranberries really are **BEST** in this chicken salad recipe.*

To use the chicken salad for sandwiches just combine two slices of bread (your choice), 2 lettuce leaves, 2 - 3 slices of tomato and a little mayonnaise if desired.

Now what do you do to use this restaurant recipe for creating **appetizers**?
Chop the chicken salad a bit finer. That's all you have to do!
And then what? Use the chicken salad to fill small cream puffs, or cherry tomatoes.
Use it as a topping for canapés or as a spread on a variety of crackers.

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Delicious Bay Shrimp Sandwich Recipe

Popular Restaurant Recipe
I use a great deal of seafood, including bay shrimp, in my restaurant for breakfast, lunch, dinner and as appetizers.

One favorite seafood sandwich recipe is my Bay Shrimp Sandwich. Preparation time: 20 minutes. Servings: Cream cheese is enough for 8-10.

Cooking Conversion Table

Ingredients:
1 pound cream cheese
2 tablespoons mayonnaise
2 tablespoons sour cream
1/2 teaspoon dried dill or 1 1/2 teaspoon fresh dill (preferred)
10-11 ounce can of pineapple tidbits, drained
Bread of your choice
Lettuce leaves
Tomato slices
Approximately 24 ounces of this seafood
Fresh sprigs of parsley for garnish

Instructions:
Using the white paddle on a **KitchenAid** **(or use an electric hand mixer),** whip softened cream cheese
Scrape down sides and whip again
Add mayonnaise, sour cream, and dill and whip again
Fold in chopped pineapple (low speed) or with a spatula

To Serve Open Face Sandwiches:
Lay bread on flat surface
Spread with 1-2 ounces of cream cheese mixture (generous amount)
Top with lettuce leaf, tomato slices and 2-3 ounces of bay shrimp, depending on size of bread
Garnish with sprigs of fresh parsley

For Full Sandwiches:
Top with another slice of bread after spreading with cream cheese mixture
Carefully cut sandwich diagonally and serve

If you want to know how to "tweak" this recipe so you can have an appetizer spread, click on **shrimp appetizer spread.**

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Ham Salad Recipe …Recipe from Restaurant
For Sandwiches or Salads

If there is a secret to this restaurant recipe, it is the dressing. The recipe calls for a bit of honey as well as stone ground mustard.

Enjoy your restaurant recipe and the company of those you share it with.

Ham Salad Recipe
A Favorite Restaurant Recipe for Sandwiches or Salads
Preparation time: 20 minutes. Serves 8-10.

Cooking Conversion Table

Salad Ingredients:
1 1/2 pound trimmed, diced ham
1/2 cup thinly sliced celery
2 tablespoons diced white onions
2 hard cooked eggs, chopped
Tomato slices (for sandwiches)
Tomato wedges (only if making a salad)

Dressing Ingredients:
1 1/4 cups mayonnaise
2 tablespoons stone ground mustard
1 teaspoon sweet basil
1 1/2 teaspoons honey
2 tablespoons sweet pickle relish
Salt and pepper to taste

Instructions:
Chop about 1/3 of the ham (1/2 pound) in a food processor then combine with other salad ingredients (diced ham, celery, onion, eggs)
In a mixing bowl, combine dressing ingredients and mix until smooth (no lumps)
Combine the ham mixture with 3/4 of the dressing
Add more dressing only if needed

For sandwiches:
Serve on a honey wheat bread with lettuce, tomato and mayonnaise.

For a salad:
Serve over salad greens and garnish with sliced hard cooked egg and tomato wedges

There you have your restaurant recipe for a delicious ham salad.

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Meatloaf Recipe

Preparation time: 20 minutes. 10-12 servings.



Cooking Conversion Table

Ingredients for Meatloaf Recipe:
2 pounds ground chuck (not ground beef)
4 ounces onions, finely chopped
3 ounces Worcestershire sauce
3 ounces ketchup
2 cups soft bread crumbs
3 eggs, beaten
1/2 teaspoon black pepper
1 teaspoon salt
2-4 slices bacon (medium to thick cut preferred)

Instructions for Meatloaf Recipe:
Combine and thoroughly mix all ingredients being careful to mix lightly (mixing too vigorously will cause the meatloaf to be tough)
Form one or two meat loaves and place in one or two loaf pans
Top each loaf with 2 slices of bacon
Bake in 350 degree oven for about one hour and 10 minutes
Drain off fat
Let sit several minutes before slicing or refrigerate and slice cold
(To reheat: place slices in covered skillet with a little chicken or beef stock over low heat until hot. Microwaving not recommended.)
You're now ready to serve it with some potatoes (mashed or otherwise) and vegetables
Any meatloaf remaining can be used in soup or spaghetti sauce or on sandwiches (also loved by my guests - see below).

My Sandwich Recipe:
Preparation time for sandwiches: 15 minutes. Servings: 6-8.
Sandwich Recipe Ingredients:
Meatloaf slices, Bread, sliced
Mayonnaise, Cheddar cheese, sliced
Lettuce, Tomato, sliced
Sandwich Instructions:
If loaf is cold, fry both sides of the slices in a skillet or on a flat grill pan
Spread bread slices with mayonnaise and build your sandwiches as follows:

1. Slice of bread
2. Lettuce
3. Tomato
4. Meatloaf
5. Cheese
6. Second slice of bread
7. Carefully cut sandwich in half with sharp knife

Monte Cristo Sandwich …



There is no more popular a sandwich at my restaurant than the Monte Cristo sandwich.

My restaurant recipe uses thick egg bread rather than white bread since that variation is what my guests prefer. I also dust the sandwich with powdered sugar and serve it with jam or preserves as was done originally.

Monte Cristo Sandwich Recipe

A Best Restaurant Recipe for a Sandwich

Preparation time: 20 minute. Makes 1 sandwich.

Cooking Conversion Table

Ingredients:

3 slices of thick egg bread (or your choice)
2 ounces of thin sliced turkey
2 ounces of thin sliced ham
2 slices of quality Swiss cheese
Softened butter
3 beaten eggs
Powdered sugar

Instructions:

Butter one side of two pieces of bread with softened butter and two sides of the third piece (the middle slice)
Lay the first slice of bread down with the buttered side up
Place 1 slice of cheese on the buttered side of this piece of bread
Place 2 ounces of thin sliced turkey on the cheese
Next place the piece of bread that is buttered on both sides on top of the turkey and then place 2 ounces of thin sliced ham on that piece of bread and then another slice of Swiss cheese on ham
Finally place the third slice of bread, buttered side down on top of the second piece of cheese
Trim the crust from the sandwich with a sharp serrated knife
Cut the sandwich from one corner to the other so that you have two triangular pieces of the sandwich
Dip each portion of the sandwich in the beaten egg and place each piece on a hot grill
Grill ALL sides of the sandwich pieces until golden brown
Remove from the grill and dust each part of the sandwich with powdered sugar
Plate the sandwich and serve with jam or preserves

It is best to store the sandwich in the refrigerator with a weight on it for a few hours before cooking because it will hold together better on the grill.

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Santa Fe Chicken Sandwich Recipe

Southwest Influences

My restaurant chicken sandwich recipe is an adaptation of the growing nation-wide popularity of food from the southwest region of the USA.

"Santa Fe" Sandwich Recipe

Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:

12-16 ounces of cooked, thinly sliced chicken breast
4 tablespoons red peppers, roasted
8 tablespoons onions, grilled
4 slices Pepper Jack cheese
8 slices of bread, your choice

Instructions for each sandwich:

Place 1 slice of buttered bread on a grill or in a skillet
Top with 4 ounces of chicken breast, 1 tablespoon of roasted red peppers
2 tablespoons grilled onions and 1 slice of Pepper Jack cheese
Top with another slice of buttered bread
Cook until bread is golden brown and turn over
Grill until bread is golden brown and ingredients between bread slices is hot

BRAVO!

Tucson Vegetable Wrap …Recipe from Restaurant
Vegetable Sandwich Recipe
Southwestern Influence

I first had this vegetable wrap at a restaurant in Tucson, Arizona when I was on vacation (a rare occurrence). I enjoyed it so much I asked for the restaurant recipe. They respectfully declined and I understood.

So when I returned home to my restaurant, I experimented until I thought I had it just right. I put it on my daily special sheet and sold them out easily. I had another real restaurant recipe!



Tucson Vegetable Wrap
It Has Become a Favorite Restaurant Recipe
Preparation time: 12 minutes. Serves 1-2.

Cooking Conversion Table

Ingredients:
1 tablespoon sour cream
1 tablespoon salsa
1/4 cup shredded Pepper Jack cheese
2 slices tomato
1/4 cup cilantro leaves
1/4 cup spinach leaves
1/4 cup shredded carrots
One 10 inch chili-tomato flour tortilla

Instructions:
Mix together the sour cream and salsa and spread on the tortilla and then layer the remaining ingredients on the tortilla
Fold in both sides and roll up tightly
Cut into two halves and serve

That's all there is to it! Having a really good **salsa** and quality Pepper Jack cheese are the two most important things that make a difference between this restaurant recipe being "good" and being a favorite restaurant recipe.

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Wrap It Up! Great Restaurant Recipe for a Tuna Egg Sandwich

For over 20 years my restaurant customers have "tested" ("tasted" ☺) these recipes and approved ...and have asked me for the recipes. So here they are for everyone to enjoy.

Tuna-Egg Wrap

Preparation time: 20 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
12 ounce can of Albacore white tuna, drained and flaked
2 hard-cooked eggs, chopped
1 tablespoon fresh chopped parsley
1/4 teaspoon salt
1/4 teaspoon black pepper
1/4 cup Dijon mayonnaise (recipe follows below)
4 ten-inch flour tortillas
1 cup diced tomato
4 large lettuce leaves or shredded iceberg lettuce

Dijon Mayonnaise for Sandwich Recipe:
3/4 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons lemon juice
Combine all ingredients

Instructions:
In a large bowl, combine first five ingredients for your seafood mixture
Add Dijon mayonnaise and stir until mayonnaise is evenly distributed

To Serve:
Generously spread tortilla with Dijon mayonnaise
Top with large lettuce leaf and then a scoop of the seafood mixture spread evenly along the bottom quarter of the tortilla and top with diced tomatoes
Fold sides in and roll tightly
Cut diagonally into two or three pieces and plate

If using shredded lettuce:
Spread tortilla with Dijon mayonnaise
Spread tuna mixture evenly along bottom quarter of the tortilla
Top with shredded lettuce, diced tomatoes and roll as above

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Whiskey Barbecue Sauce Recipe

Preparation time: 15 minutes. Makes 2 cups.

Cooking Conversion Table

Sauce Ingredients:
3 ounces cooked, crumbled bacon
1 1/2 cups of ketchup
1/4 cup of molasses
2 tablespoons cider vinegar
2 tablespoons of Worcestershire sauce
2 tablespoons of your favorite whiskey ...or a "touch" more ☺
2 tablespoons brewed coffee
1 teaspoon dry mustard (I use Coleman's)
1 teaspoon Tabasco
Sauce Instructions:
Combine all ingredients in a **sauce pan**
Simmer for 30 minutes, uncovered, stirring occasionally

Whiskey Barbecue Sauce Hamburgers
Preparation time: 15 minutes. Serves 4.

Ingredients:
4 hamburger patties, preferably **all natural beef**
4 hamburger buns
Butter
Mayonnaise
4 slices of Swiss cheese
4 slices of cheddar cheese
8 strips cooked bacon (2 for each burger)
Lettuce leaves
4 slices of tomato (1 per burger)
Whiskey Barbecue Sauce (see above)

Instructions:
Begin grilling the hamburger patties to the correct doneness
While the burgers are cooking, prepare the buns by buttering both sides lightly and warming or broiling them
When the buns are warmed, place them side by side
Spread mayonnaise on the top half of each bun and top with lettuce and tomato
When you turn the hamburger patties, place 1 slice of Swiss and 1 slice of cheddar on the patty and then top each with two slices of cooked bacon
Spread the Whiskey BBQ sauce on the bottom half of each bun and then top with a burger patty
Place burgers on a platter and serve with my **potato salad**

Delicious Casserole Recipes …Cook's Best Friends

Each One Is a Restaurant Recipe

Chapter 6: Casseroles



My restaurant casserole recipes are tasty, easy to make, one dish meals that are a **cook's best friend.** Having a large selection of these restaurant recipes in your file will benefit you and your family frequently.

Most of my restaurant recipes are easy to make. And most recipes will freeze well. Give them a try. I know you'll be pleased because each of these restaurant recipes has been customer "tested," approved and requested.

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Real Restaurant Recipes: Food That Built a Business

You can cook with confidence and style

(Page 1 of 2)



This **Chicken Pot Pie Recipe** is wonderfully flexible. You can substitute turkey. You can serve it as a pie or serve it over biscuits or even pasta.

You can also substitute diced potatoes and diced carrots in place of the mushrooms and red peppers.

Preparation time: 45 minutes. Serves 6-8 depending on desired portion size.

Cooking Conversion Table

Ingredients for your chicken pot pie:
3 cups of well seasoned **chicken stock** or **turkey stock**
6 tablespoons of fat from a roasted chicken or turkey (or use melted butter)
6 tablespoons of flour
1 cup sliced mushrooms
3-4 cups of cooked and diced chicken or turkey meat
1/2 - 1 cup of fresh or frozen peas (thawed)
1 cup diced red peppers (or to taste)
1 cup half and half cream, scalded
1 rolled pie crust (see my pie crust recipe on next page)

Instructions for the chicken pot pie:
To make the roux:
Heat a **skillet** over medium-low heat
When skillet is hot, melt fat or butter
Add flour and stir over heat until roux is smooth (do NOT brown)

Heat stock until boiling
Add mushrooms and red peppers and cook over medium heat until vegetables are crisp-tender (do not over-cook)
Add roux to stock, stirring until thickened
Add diced chicken (or turkey) and green peas and heat
Thin with hot cream to correct consistency
Correct seasoning
Pour into 2 1/2 quart **baking dish** and top with pie crust
Crimp pie crust edges and cut vents in the crust
Brush crust with beaten egg and water
Bake in 400 degree F oven until bubbling and crust is lightly browned
Serve this chicken pot pie with a mixed green salad

Short of time? Use a prepared pie crust from the supermarket. It's okay.

(Page 2 of Chicken or Turkey Pot Pie)

Pie Crust Recipe

Ingredients:
2 cups stirred flour
1 1/8 teaspoons salt
1/2 cup plus 3 tablespoons shortening
5-6 tablespoons ice water

Instructions:
Combine flour and salt in a mixing bowl
Cut in the shortening with pastry blender until crumbly and size of peas
Sprinkle 3/4 of the ice water over the surface of the mixture. Blend only until all the ingredients are moistened and the dough can be shaped Add more ice water only if necessary to shape the dough into a ball. (Do not make dough too dry or too wet) Handle dough gently or it will be tough
Flatten the dough out on lightly floured surface or pastry cloth and lightly dust with flour
Roll the dough out to a thickness of 1/8 inch in the approximate shape of your casserole dish
Place the crust over the filling and trim the edges. Cut vent holes

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Great Tasting Baked Salmon and Potato Recipe

You won't have to swim up steam looking for a fabulous tasting baked salmon recipe. You found it! My salmon - potato casserole recipe is easily a "stand alone" meal but is especially good when enhanced with a **salad** or Cole slaw.

My restaurant recipe calls for canned or packaged salmon but I would also like you to know that I use only wild salmon for my recipes. I encourage you to do likewise.

Deep Dish Baked Salmon Recipe

Preparation time: 40 minutes. Serves 4-6 depending on desired portion.

Cooking Conversion Table

Ingredients for the Sauce:
1/4 cup butter
1/3 cup flour
2 1/2 teaspoons of salt
2 cups of milk
1/4 teaspoon pepper
1/8 teaspoon paprika

Ingredients for the Baked Salmon Recipe:
1 pound wild salmon (canned or packaged is fine)
2 pounds **thinly sliced** potatoes
4 carrots, peeled and thinly sliced
2 tablespoons of butter
3 medium sized onions, thinly sliced
1 egg yolk mixed with 1 tablespoon of water
Pie dough for crust (see below)

Instructions for the Baked Salmon Recipe:
Pre-heat your oven to 300 degrees F
Butter a 2 quart **casserole dish or baking dish**
In a small amount of boiling water, cook the potatoes and carrots for 10 minutes and drain well
Heat a **skillet** over medium heat
Add 2 tablespoons of butter and sauté onions for 5 minutes but do not brown them

Instructions for the Sauce:
Heat a **sauce pan** over medium-low heat
Melt the butter and stir in the flour, salt, pepper and paprika and cook to thicken
While stirring with a **wire whip** or wooden spoon, slowly add the milk
Stir and cook until sauce is thickened

Deep Dish Baked Salmon Recipe
(Page 2 of Deep Dish Salmon and Potato Pie)

In the buttered casserole or baking dish, layer half the potatoes and carrots and onions and salmon
Top this with half the sauce
Repeat as above, layering the remaining potatoes, carrots, onions and salmon
Pour the remaining sauce over all
Dot with 2 tablespoons of butter
Fit rolled pie crust over the casserole
Brush the pie crust with some egg yolk mixture and cut vents in the crust
Flute or seal the edges of the crust
Bake for 30 minutes or until bubbling and hot all the way through

Pie Crust Recipe
Ingredients:
2 cups of flour
1 1/8 teaspoon salt
1/2 cup plus 3 tablespoons of shortening
5-6 tablespoons of ice water

Instructions:
Combine the flour and the salt in a mixing bowl
Add the shortening and blend with a pastry blender until crumbly and the size of peas
Slowly add most of the ice water until the mixture holds together
If too dry, add the remaining ice water (the dough should not be too dry or too wet)
Gently (or the dough will get tough) knead the dough into a ball
Place the dough on a lightly floured surface or pastry cloth and roll it out to a thickness of about a 1/8 inch in the approximate shape of your casserole dish (do not stretch the crust or it will shrink when baking)
Top of the salmon casserole with the crust, trim edges and cut vent holes

Nice job! You're done!

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Enjoy My Restaurant Recipe for Dungeness Crab Casserole

Enjoy the Applause!



Serve this casserole with a variety of fresh fruits and sliced avocado or a wild green salad tossed with avocado and a light vinaigrette dressing.

Finish your meal with my **Apple Crisp** for dessert! Sit back and enjoy the applause after the meal!

Preparation time: 1 1/2 hours. Serves 12-15.

Cooking Conversion Table

Ingredients:
1 pound Dungeness Crab meat
6 large eggs
2 cups of half and half cream
2 cups of quality shredded cheddar cheese
8 cups of one inch bread cubes from thick sliced French bread

Instructions:
Butter a 9 x 13 inch glass **baking dish**
Whisk the eggs and the half and half with a **wire whisk** in a medium **mixing bowl** to blend
Mix cheese, bread cubes and crab meat together in another mixing bowl
Spread the crab mixture evenly in the baking dish and pour the egg mixture over
Cover and refrigerate for several hours or overnight
Remove from refrigerator 1/2 hour before baking
Pre-heat oven to 350 degrees F
Bake for 50-60 minutes
Allow to sit for 10 minutes before cutting

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Delicious Potato Casserole Recipe



Preparation time: 1 hour. 4-6 servings depending on portion.

Cooking Conversion Table

Ingredients:
2 rolled pie crusts (see my pie crust recipe below)
2 tablespoons butter
1 small onion, peeled and chopped finely
2 1/2 cups good strong Cheddar, coarsely grated (10 ounces)
1/4 pound potatoes (about 1 medium), peeled, steamed and diced (or use left over cooked potatoes)
2 large eggs, beaten
4 tablespoons heavy cream
A sprig of thyme or one bunch of flat-leafed parsley, chopped
Pinch of cayenne pepper
Sea salt or Kosher salt and black pepper, to taste
1 beaten egg for glaze

Instructions:
Preheat the oven to 425 degrees F
Melt the butter in a **skillet** and gently fry the onion until softened and translucent, then let cool
Throw the onions into a **mixing bowl** with the grated cheese, potato, eggs, cream, thyme or parsley and the seasoning, and mix everything together with your fingers
Put the bottom unbaked pie crust into 9 inch **pie pan** and tip the cheese and onion mixture into the pie crust. Moisten the edges of the crust and cover with the rolled-out top crust, crimping the edges together carefully
Brush beaten egg over the top and bake in the oven for 30 minutes until crisp and golden brown
Cover loosely with foil if crust is browning too quickly

Pie Crust Recipe

Ingredients:
2 1/2 cups flour
1 1/2 teaspoons salt
3/4 cup plus 1 1/4 tablespoons shortening
1/2 cup ice water

Instructions:
Combine flour and salt in a mixing bowl
Add shortening and blend with pastry blender **(or in a mixer)** until crumbly and size of peas
Slowly add ice water until mixture holds together (Do not make dough too dry or too wet)
Handle dough gently or it will be tough
Knead dough into a ball and divide into two pieces
Roll dough out on lightly floured surface or pastry cloth
Place bottom crust in pie pan and lightly push into place; trim edges
Fill crust and place top crust over filling. Fold edges over the bottom crust to seal and crimp

Sausage & Cheese Strata

Preparation time: About 40 minutes. Serves 12.



Cooking Conversion Table

Try my delicious restaurant breakfast casserole recipe. It can be made ahead and baked the next morning. I have used this breakfast recipe successfully for banquets many times.

Ingredients:
10 cups French bread cubes (1/2-3/4 inch pieces)
3/4 pound cooked sausage (your choice) cut into 3/4 inch pieces
3 to 4 ounces sautéed mushrooms, drained
1 1/2 cups cheddar cheese (6 ounces shredded)
1 cup Pepper Jack cheese (4 ounces shredded)
7 beaten eggs
3 1/2 cups milk
4 to 6 ounces chopped red and green onions
1 teaspoon dry mustard
salt and black pepper

Instructions:
Divide half the bread cubes between 2 greased 2 quart baking dishes
Top with sausage and mushrooms
Sprinkle with cheeses, then the remaining bread
Combine eggs, milk, onions, mustard, 1/2 teaspoon salt,
1/4 teaspoon black pepper in a large bowl
Pour egg mixture over layers in baking dishes and cover
Refrigerate for 2 to 48 hours (will not affect quality)
To serve…bake uncovered in a 325 degree oven for 50-55 minutes (or until a knife inserted near the center comes out "clean")
Let stand about 10 minutes before serving

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Versatile Restaurant Recipe for Delicious Spinach Casserole



This **Spinach Casserole** is not only versatile, it is flavorful, quick and easy. In fact, if you and your family or friends do not eat all of it at one time, you can freeze what's left and when you reheat it at a later time it will still be excellent.

Preparation time: 20 minutes. Serves 10.

Cooking Conversion Table

Ingredients:
1 pound lean ground beef (preferably **natural beef)** or use ground turkey or chicken
1 onion, chopped
Two 6 ounce cans of sliced mushrooms
1 clove of garlic (or 1/8 teaspoon of garlic powder)
1 teaspoon crushed oregano
One 10 ounce package of frozen spinach, chopped, thawed and squeezed
One 10 ounce can of cream of celery soup
1 cup of sour cream
1 teaspoon salt
Pepper to taste
1 pound of **Monterey Jack cheese,** grated

Instructions:
Heat a **skillet** over medium heat. When the skillet is hot, brown the ground beef and remove from the heat and drain well
Add the onion, mushrooms, garlic (or garlic powder), oregano and spinach and mix
Combine the soup and sour cream in a 9 x 13 inch **baking pan**
Add the meat mixture and combine with the soup/sour cream mixture
Put the cheese on top and bake in a 375 degree F oven for 35-40 minutes or until it is bubbling and hot throughout

Spinach and Sausage Pie
Preparation time: 30 minutes. Serves 6-8 depending on portion.
Cooking Conversion Table

Ingredients:
1 pound thinly sliced Polish sausage or Italian sausage or Andouille Sausage
4 eggs, beaten
One 10 ounce package of frozen spinach, thawed and squeezed dry
8 ounces (2 cups) Mozzarella cheese, shredded
1 1/2 cups cream-style cottage cheese
1/2 cup milk
1/2 teaspoon salt
1/4 teaspoon black pepper
1/8 teaspoon garlic powder
2 basic pie crusts (see below)
1 beaten egg (separate container from other eggs, use to brush crusts)
1 tablespoon water

Instructions:
Heat a **skillet** over medium heat and cook the sausage until browned
Drain well & Combine the four beaten eggs, the spinach, the cheese, the cottage cheese, the milk and the seasonings in a mixing bowl
Stir in the sausage and pour into the bottom crust in a pie pan
Moisten edges of crust with water and place the top crust on the pie crimping the edges
Combine the one beaten egg & the tablespoon of water & brush this over the top pie crust
Cut slits in the crust to allow for venting
Bake in a 350 degree F oven for 40 minutes
Cover the edges of the pie with foil and bake 35 minutes more
Remove from oven and let stand 10 minutes before cutting

Pie Crust Recipe
Ingredients:
2 1/2 cups of flour
1 1/2 teaspoon salt
3/4 cup plus 1 1/2 tablespoons of shortening
1/2 cup of ice water

Instructions:
Combine the flour and the salt in a mixing bowl
Add the shortening and blend with a pastry blender until crumbly and the size of peas
Slowly add most of the ice water until the mixture holds together
If too dry, add the remaining ice water (the dough should not be too dry or too wet)
Gently (or the dough will get tough) knead the dough into a ball and divide it into two pieces
Roll each piece on a lightly floured surface or pastry cloth and gently pat one piece into your pie pan (do not stretch the crust or it will shrink when baking)
Use the other piece for the top of the spinach and sausage pie

My tamale pie recipe is one of those I "go to" when I am pressed for time. It is delicious but it is very quick to put together and bake. With a little salad to accompany this casserole, everyone is happy. Some of my restaurant guests order it with a glass of beer and their favorite **hot sauce.**

Tamale Pie Recipe

Preparation time: 15 minutes. Serves 8.

Cooking Conversion Table

Ingredients:
1 1/2 cups crushed corn chips
Three 15 ounce cans of Nalley's tamales
Three 15 ounce cans of Nalley's Chili **without** beans
One 15 ounce can of un-drained whole kernel corn
1/3 cup diced green pepper
12 - 16 ounces of grated **Cheddar Cheese**
1 cup of chopped black olives

Instructions:
Cover the bottom of a 9 x 13 inch **baking pan** with the crushed corn chips
Remove the paper from the tamales and arrange the tamales over the corn chips in 2 rows of 9 tamales each
Heat the chili until hot
Add corn and green pepper to hot chili and pour over the tamales
Cover with foil and bake at 325 degrees F for 25 minutes
Uncover and sprinkle with grated cheddar cheese
Place back in oven and bake another 10 minutes
Garnish with black olives

That's it! You're ready for dinner!

Serve this tamale pie with shredded iceberg lettuce garnished with tomato, avocado and Thousand Island Dressing.

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Chapter 7: Appetizers and Dips

Restaurant Appetizer and Dip Recipes

Favorite Restaurant Recipes

The way we have changed our life-styles and eating experiences has elevated these restaurant appetizer recipes as an essential part of the restaurant business and for home entertainment.



As originally used, appetizers were to be light items and not constitute a complete meal in and of themselves.

While we still use appetizers as an indication of the meal to come and, quite frankly, as a means of entertaining guests while the main meal is prepared, in America we have assigned appetizers an additional role.



(Two of my favorite "grazers.")

At certain times and occasions, appetizers have become the entire meal. Eating several different appetizers for a meal is sometimes referred to as “grazing.”

My restaurant recipes for appetizers provide for a full range of tastes, costs and products and have been favorite restaurant recipes for the past two decades. Some of my restaurant recipes have been really secret restaurant recipes…until now.

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Almond Chicken Salad Recipe ...Delicious Versatility



Salad, Sandwich Or As An **Appetizer Spread**!
What flexibility this Almond Chicken Salad Recipe provides!

Here is the basic **Almond Chicken Restaurant Salad Recipe**
Preparation time: 20 minutes. This recipe makes approximately 8 servings if used as a sandwich or a salad. For appetizers, much more.

Cooking Conversion Table

Ingredients:
1 3/4 pounds cooked chicken breasts or a combination of white and dark chicken meat
1 1/2 cups thinly sliced celery
1/2 cup sun-dried cranberries (important)
1/2 cup toasted almonds

Ingredients for Salad Dressing:
1/4 cup whipping cream, whipped softly
1/2 cup + 2 tablespoons mayonnaise
1/2 teaspoon coarse black pepper

Instructions:
Chop chicken lightly in a food processor or chop half the meat with a knife and the other half in the food processor (don't over do it or you'll end up with a paste)
Fold in celery, cranberries and almonds
Whip cream and slowly blend in the mayonnaise and coarse black pepper
Toss the chicken mixture with the dressing using ONLY ENOUGH to moisten well
Correct seasoning adding salt and pepper if desired

That's it. Just scoop the portion size you want onto a little lettuce arranged neatly on a plate, garnish with a couple slices of tomato and serve with some bread.



Option: If you do not have sun-dried cranberries, use canned pineapple, grapes or fresh chopped apples, although I believe the sun-dried cranberries really are ***BEST*** *in this chicken salad recipe.*

To use the chicken salad for sandwiches just combine two slices of bread (your choice), 2 lettuce leaves, 2 - 3 slices of tomato and a little mayonnaise if desired.

Now what do you do to use this restaurant recipe for creating **appetizers**?
Chop the chicken salad a bit finer. That's all you have to do!
And then what? Use the chicken salad to fill small cream puffs, or cherry tomatoes.
Use it as a topping for canapés or as a spread on a variety of crackers.

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Crab Stuffed Mushrooms

Favorite Restaurant Recipe
Hollandaise Recipe Included In My Cookbook



I use Dungeness Crab for this recipe. In fact, I use this **crab** for many of my crab recipes. It has excellent flavor and is available "fresh-frozen" in most grocery stores all year long.

Crab Stuffed Mushrooms

Preparation time: about 25-30 minutes. Recipe makes about 30 medium size stuffed mushrooms. Allow 3 per person.

Cooking Conversion Table

Ingredients for Crab:
1 1/2 cups Dungeness Crab body meat (gently squeeze out moisture)
2 tablespoons chopped green onion
6 tablespoons chopped celery
1/4 teaspoon coarse black pepper
Crab dressing (see instructions below)
30 medium size white mushrooms, cleaned with damp cloth
Hollandaise sauce, warm

Ingredients for Dressing:
In a mixing bowl combine the following with a whip:
1/4 cup mayonnaise
1/4 cup sour cream
1 tablespoon lemon juice
1/4 teaspoon salt (do not add if crab meat is already salty)
3 drops of Tabasco

Instructions:
In a mixing bowl, combine crab, onions, celery and black pepper
Add only enough dressing to moisten well
Cover and refrigerate, unless serving immediately

To Finish and Serve:
Remove stems from mushrooms and fill with crab mixture
Place mushrooms in a baking pan
Bake in 400 degree oven until hot and mushrooms are soft (8-10 minutes)
Remove to serving platter and drizzle with warm Hollandaise sauce

Goooood job!

A Mexican Restaurant Style Recipe for Layered Bean Dip

Offering a Mexican-style recipe for a Layered Bean Dip for your chips from an American-style restaurant recipe box may strike you as somewhat strange, but I have many customers who rave that this recipe is "excelente".

This restaurant recipe is very easy and inexpensive ...but you, your family and guests will love the results. My restaurant customers certainly approve.

Mexican Recipe for Layered Bean Dip

Preparation time: 15-20 minutes. Number it serves approximately 4-6.

Cooking Conversion Table

Ingredients:
One 16 ounce can refried beans
4 ounces chopped onions
One 4 ounce can mild green chilies, diced
1 cup (4 ounces) of grated cheddar cheese
1/3 cup taco sauce
One 6 ounce can of black olives, sliced
One bag of tortilla chips

Instructions:
Spread beans on bottom of baking pan
Sprinkle on onions, chilies and cheese
Add the taco sauce
Bake at 350 degrees F for 15-20 minutes
Cover with olives

Ole' ...You're done.

Roasted Salsa Recipe
Restaurant Style Salsa Recipe



A delicious restaurant Salsa Recipe to use with your favorite corn chips or nachos from Real Restaurant Recipes!

At my restaurant I also serve it on-the-side with chicken or a ground chuck patty topped with Cheddar cheese, a side of guacamole and a side of sour cream. The salsa brings everything together for a real taste treat.

***ENJOY** your salsa!*

Restaurant Recipe: Roasted Salsa
Preparation time: 30 minutes. Servings: 3-4 cups depending on the size of the tomatoes.

Cooking Conversion Table

Ingredients:
4 tomatoes
1-2 jalapenos (depending on how much "heat" you like)
3 cloves of garlic

Instructions for above ingredients:
Bake all the above in a 350 degree F oven

Ingredients for rest of restaurant salsa recipe:
Combine the following ingredients
6 tablespoons finely diced red onions
3 tablespoons finely chopped cilantro
1 1/2 teaspoon lemon juice
Salt to taste

Remaining Instructions to Combine:
Remove the seeds from the roasted jalapeno(s)
Squeeze excess juice from the roasted tomatoes and process in a food processor with the jalapeno(s) and garlic (I recommend using latex gloves when handling jalapenos and not touching your face while working with them)
Combine with the onion mixture
Correct salt, if needed

My restaurant salsa recipe can also be used in certain soups and sauces!

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A Delicious Shrimp Dip Recipe
Requested By Restaurant Customers



This restaurant recipe for a Shrimp Dip is a favorite restaurant recipe of mine, coming close to my hot crab artichoke dip.

This recipe is very flexible in its use. My restaurant usually serves it with very good artisan bread or sliced French bread. It can be used as a dip for fresh vegetables as well.

Shrimp Dip also called Shrimp Dover Pate
Preparation time: 15 minutes. Approximate number it serves is 12.

Cooking Conversion Table

Ingredients:
1 1/2 pounds cream cheese, softened
1 1/2 pounds of bay shrimp (small, 200-300 count per pound)
2 tablespoons lemon juice
1 1/2 teaspoons of sugar
1 1/8 tablespoons fresh chopped parsley or 1 tablespoon dried parsley
Dash of white vermouth
6 small green onions, very thinly sliced
1 1/2 teaspoons Dijon mustard
Salt and pepper to taste

Instructions:
Whip cream cheese in a mixer or food processor
Add HALF the shrimp and whip again until shrimp are broken
Fold in lemon juice, sugar, parsley, vermouth, green onions, mustard, salt and pepper and the remaining shrimp
Refrigerate until chilled

All done! Very nicely done!

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Chapter 8: Chicken

Chicken Recipes from a Restaurant

Favorite Real Restaurant Recipes
And chicken recipes can be nutritious ...with my restaurant recipes.



Chicken became a favorite meal in the U.S. as people settled into farming and raising their own meats.

And maybe because of our current circumstances, Americans are enjoying thrifty, versatile and tasty chicken more than ever before.

The restaurant recipes on my website and in my e-cookbooks are a reflection of the fact that "American cuisine" is really both regionally and internationally diverse. Eating is simply more enjoyable today than ever before.

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Real Restaurant Recipes: Food That Built a Business
You can cook with confidence and style



This **Chicken Pot Pie Recipe** is wonderfully flexible. You can substitute turkey. You can serve it as a pie or serve it over biscuits or even pasta.
You can also substitute diced potatoes and diced carrots in place of the mushrooms and red peppers.

Preparation time: 45 minutes. Serves 8 depending on desired portion size.

Cooking Conversion Table

Ingredients for your chicken pot pie:
3 cups of well seasoned chicken stock or turkey stock
6 tablespoons of fat from a roasted chicken or turkey (or use melted butter)
6 tablespoons of flour
1 cup sliced mushrooms
3-4 cups of cooked and diced chicken or turkey meat
1/2 - 1 cup of fresh or frozen peas (thawed)
1 cup diced red peppers (or to taste)
1 cup half and half cream, scalded
1 rolled pie crust (see my pie crust recipe on next page)

Instructions for the chicken pot pie:
To make the roux:
Heat a skillet over medium-low heat
When skillet is hot, melt fat or butter
Add flour and stir over heat until roux is smooth (do NOT brown)

Heat stock until boiling
Add mushrooms and red peppers and cook over medium heat until vegetables are crisp-tender (do not over-cook)
Add roux to stock, stirring until thickened
Add diced chicken (or turkey) and green peas and heat
Thin with hot cream to correct consistency
Correct seasoning
Pour into 2 1/2 quart baking dish and top with pie crust
Crimp pie crust edges and cut vents in the crust
Brush crust with beaten egg and water
Bake in 400 degree F oven until bubbling and crust is lightly browned
Serve this chicken pot pie with a mixed green salad

Short of time? Use a prepared pie crust from the supermarket. It's okay.

(continued on next page)

Pie Crust Recipe

Ingredients:
2 cups stirred flour
1 1/8 teaspoons salt
1/2 cup plus 3 tablespoons shortening
5-6 tablespoons ice water

Instructions:
Combine flour and salt in a mixing bowl
Cut in the shortening with pastry blender until crumbly and size of peas
Sprinkle 3/4 of the ice water over the surface of the mixture. Blend only until all the ingredients are moistened and the dough can be shaped Add more ice water only if necessary to shape the dough into a ball. (Do not make dough too dry or too wet) Handle dough gently or it will be tough
Flatten the dough out on lightly floured surface or pastry cloth and lightly dust with flour
Roll the dough out to a thickness of 1/8 inch in the approximate shape of your casserole dish
Place the crust over the filling and trim the edges. Cut vent holes

Easy Chicken Parmesan Recipe …Baked Chicken Parmesan
Favorite Restaurant Recipe



This Easy Chicken Parmesan Recipe is really delicious with either my restaurant marinara sauce recipe or my garlic cream sauce (Alfredo sauce). Your choice as to what you think you'd like better. Try one, then try the other when you have a chance.

I serve this Chicken Parmesan restaurant recipe with fettuccine pasta because my guests tell me they really like it that way. I also use freshly grated quality Mozzarella cheese and Parmesan cheese. It makes a huge difference.

Easy Parmesan Chicken Recipe
A Real Restaurant Recipe
Preparation time: 12-15 minutes (not including the sauce). Serves 4.

Cooking Conversion Table

Ingredients:
1 1/2 tablespoons each of butter and peanut oil (or vegetable oil)
Four 5-6 boneless chicken breasts
1 1/2 cups garlic cream sauce or Marinara sauce
6-8 ounces freshly grated Mozzarella cheese
1 pound cooked fettuccine pasta (follow package directions to cook al dente)
2 ounces Parmesan cheese, freshly grated

Instructions:
Put water, Kosher salt and a little olive oil in a large pot over high heat and bring to a boil for the fettuccine
While water is heating, trim the chicken breasts and lightly pound them between plastic wrap to flatten
Put butter and peanut (or vegetable) oil in a sauté pan over medium heat
When butter stops foaming, add the chicken to the pan and cook 3 minutes
Turn the chicken breasts over and cook 3 more minutes
Cook pasta according to package directions (please do not over cook)
Drain and rinse the fettuccine under hot water and keep it warm
Place the chicken in a baking dish just large enough for the four chicken breasts and ladle the garlic cream sauce or the Marinara sauce over the chicken
Top the sauce and chicken breasts with the Mozzarella cheese and put in a 350 degree F oven until the cheese is melted and beginning to brown and the sauce is bubbling
Remove from oven, portion the pasta into bowls or on plates and top with a chicken breast and sauce
Sprinkle each serving with freshly grated Parmesan cheese
I also serve my restaurant recipe for garlic bread. It's yummy!

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Chicken Ricardo Pasta Recipe …Alfredo Sauce...



This Chicken Pasta Recipe is called a "Ricardo." It uses fettuccine pasta sautéed with a breast of chicken, mushrooms, zucchini, and some herbs and spices in my garlic cream sauce (Alfredo Sauce).

If there was such a thing as a secret to this recipe, it's the garlic cream sauce. An excellent Alfredo sauce is not only fabulous tasting, it is a "main player" in hundreds of other recipes!

Chicken Pasta Ricardo

Preparation time: about 30 minutes. Recipe is for 2 servings.

Cooking Conversion Table

Ingredients:
3 tablespoons clarified butter
Flour
1 teaspoon fresh garlic, minced
1/2 teaspoon salt
1/4 teaspoon white pepper
4 tablespoons white wine
1/2 cup heavy cream
12 ounces fettuccine, cooked
8 ounces chicken breast, thin sliced
2 ounces mushrooms, sliced
4 ounces zucchini, julienne
2 ounces Parmesan cheese, shredded

Instructions:
Heat a sauté pan to hot and add clarified butter

> **To clarify butter:**
> Melt butter over very low heat
> Skim off what comes to the surface
> Slowly pour off the oil part into another container & Discard the solids

Flour chicken, shake off excess and add to the pan the garlic, salt, white pepper and mushrooms
Sauté until garlic turns white
Deglaze the pan with white wine (pour wine into skillet around edges) and sauté one minute longer to thicken the sauce
Add zucchini, fettuccine noodles and heavy cream
Sauté until heated through and cream sauce is reduced to a thick consistency
Correct seasonings to taste
Turn onto plates or into pasta bowls and garnish with Parmesan cheese!

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Stir Fry Chicken Recipes! Not Three...FOUR Stir Frys!

Stir Fry Chicken: FOUR Ways
Preparation time: about 40 minutes for each. Serves 4.

Cooking Conversion Table

Basic Stir Fry Recipe

Ingredients:
4 skinless, boneless chicken breasts
2 garlic cloves
4 scallions
1 cup bean sprouts
1/4 cup vegetable oil
1 tablespoon fresh minced ginger

Instructions:
Rinse the chicken breasts in cold water, dry and cut into 1/2 inch cubes
Peel and mince garlic
Wash the scallions and cut into thin rings
Rinse the bean sprouts in cold water and pat dry
Heat the vegetable oil in a large skillet or wok
Stir fry the chicken for 4 minutes over high heat
Push the chicken to the side and add garlic, scallions and ginger
Cook, stirring constantly for 2 minutes
Add the sprouts and stir-fry another minute

That's the Basic Stir Fry Chicken Recipe, so if you're counting ...that's ONE.

For the other stir frys, **reserve the sprouts (hold back)** until recipe calls for them.

See next two pages. (Next Page) (Last Stir Fry Page)

ENJOY!

Stir Fry Chicken Recipe in Sweet and Sour Sauce



Cooking Conversion Table

Ingredients:
1 medium tomato
1/4 cup soy sauce
1/4 cup red wine vinegar
1 tablespoon sugar
1/8 teaspoon ground pepper
2 ounces roasted peanuts, coarsely chopped

Instructions:
(Remember, no sprouts yet, see "Basic Chicken Stir Fry")
Cube the tomato and add to the chicken-garlic mixture
Cook one minute
In a bowl, mix soy sauce, vinegar, sugar and pepper, stir into chicken
Bring to a boil
NOW YOU ADD the sprouts and cook one minute

To serve: Portion stir fry on to plates and top with the chopped peanuts.

Stir Fry Chicken Recipe in Spicy Ginger Sauce

Cooking Conversion Table

Ingredients:
1 tomato
2 dried chili peppers, crushed (or 1/2 teaspoon crushed red pepper)
1 tablespoon fresh ginger, minced
3 tablespoons red wine vinegar
2 tablespoons soy sauce
1 tablespoon dark sesame oil

Instructions:
(Remember, no sprouts yet, see "Basic Chicken Stir Fry")
Cube the tomato and add it to the chicken-garlic mixture
Cook one minute
In a bowl, combine chilies, ginger, vinegar, soy sauce and sesame oil
Stir into the chicken and bring to a boil
Add the sprouts
Cook one minute longer
You're done! Good job!

(See Next Page)

Now the final restaurant stir fry chicken recipe. ***You'll love this one, too!***

Stir Fry Chicken Recipe in Coconut Sauce

Cooking Conversion Table

Ingredients:
1 can (8 ounces) coconut milk
1 1/2 tablespoons soy sauce or oyster sauce if available
1 dried chili pepper, crushed (or 1/4 teaspoon crushed red pepper)

Instructions:
(Remember, no sprouts yet, see "Basic Chicken Stir Fry")
Add the coconut milk to the chicken-garlic mixture and bring to a boil
Simmer over medium heat for 5 minutes
Stir in the soy sauce (or oyster sauce) and chili
Add the sprouts and cook another minute

Portion to plates and have at it!

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Lemon Rub Enhances Oven Roasted Chicken Recipe

A Real Restaurant Recipe That Is a Favorite Restaurant Recipe



How about "pampering" that chicken before roasting! If you do, it will pay you back as a "flavor."

This chicken recipe offers both light and dark meat. Something to please everyone!

Lemon-Rubbed Oven Roasted Chicken Recipe!

Preparation time: about 1 1/2 hours. Serves 4.

Cooking Conversion Table

Ingredients:
4 half chickens
2 lemons, quartered
1/2 cup melted butter
1 1/3 teaspoons salt
1/2 teaspoon pepper
1/3 tablespoon paprika
1/4 cup sugar

Instructions:
Rub chicken halves inside and outside with lemon and brush with butter
Mix dry ingredients and sprinkle over chicken
Bake in upper third of oven at 475 degrees F for 25 minutes
Pour off any accumulated juices and rotate the pan 180 degrees F to ensure even browning
Reduce the heat to 375 degrees and move the chicken to the middle rack of the oven
Continue to roast until the juices run clear when you pierce the thigh meat with a knife and the chicken is almost a mahogany color and the drumstick moves easily (approximately 30 minutes longer)

A great meal for everyone! And EASY!

Oven Baked Chicken Recipe …Easy ...But So Delicious

Favorite Recipe from Restaurant

This restaurant baked chicken recipe will be one you use often. It is easy but the tender, moist results are absolutely delicious.



Let this versatile entree be served with oven roasted potatoes and vegetables. Or how about some delicious garlic mashed potatoes with some sweet corn or fresh green beans or peas and my wonderful dinner rolls or my buttermilk biscuits that melt in your mouth!

My restaurant recipe for spinach and mushroom salad is perfect with this baked chicken recipe.

Don't forget dessert! How about Strawberry Rhubarb Crisp or Apple Crisp or my deliciously light Kahlua Mousse! Yummy!

Oven Baked Chicken Recipe

Favorite Restaurant Recipe
Preparation time: 20 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
One 3-4 pound chicken (free range would be extra special)
Regular Sea Salt (or as mentioned above) and fresh ground pepper
Butter at room temperature
1 large onion
6 sprigs of parsley (or your favorite herb)
3/4 cup dry sherry or dry Madeira or a dry white wine (or substitute chicken stock)
2 slices of bacon

Instructions:
Preheat the oven to 325 degrees F
Rub the chicken inside and out with the salt, pepper and butter
Chop the onion coarsely and stuff the cavity with it and the parsley
Put a generous lump of butter in and tie the cavity up with some heavy string or twine
Place the chicken in a baking or roasting pan and pour the wine or chicken stock over it
Lay the slices of bacon crisscross over the breast
Put the chicken in the oven and bake for 2 hours, basting every 15-20 minutes
Use your thermometer to check for doneness
Let stand for at least 10 minutes before slicing

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Butter It Up! A Favorite Restaurant Recipe

Pecan Chicken Recipe with Lemon Butter

Great flavor and texture combinations.
Preparation time: 25 minutes. Serves 2.

[Cooking Conversion Table]

Ingredients:
2 chicken breasts, tenderized
3/4 cup Japanese bread crumbs ("Panko" in grocery stores)
1/2 cup Pecan pieces, chopped in food processor
2 eggs, beaten
Flour
Fresh Lemon Herb Butter (see below)

Instructions:
Tenderize chicken breasts and flatten slightly with a meat mallet so they are not too thick but "even" in thickness
Combine Panko bread crumbs and Pecan pieces in a shallow pan (like a pie pan). Put beaten eggs in another pie pan and the flour in a third pie pan
Dip the chicken in the flour, then in the eggs and finally in the Pecan-Panko mix
Heat a large skillet or sauté pan over medium heat
Add clarified butter (see below) and then the two breasts
Cook chicken on one side for 3-4 minutes (or until golden brown), turn over and cook until juices run clear

Chicken is done. Top each breast with lemon-herb butter!

To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container
Discard the solids

Ingredients for Lemon Herb Butter:
1 pound soft butter
1 1/2 lemons, zested and juiced
1 tablespoon fresh thyme
2 teaspoons fresh parsley, chopped (or 3/4 teaspoon dried parsley)

Instructions for Lemon Herb Butter:
Combine all ingredients in food processor or with a mixer
That's it! Gooood job!

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Chapter 9: Beef

Quality Beef ...Quality Beef Recipes ...Quality Meals



Restaurant Beef Recipes

Quality beef and my customer approved restaurant beef recipes ...a winning combination!
There may be things better than beef, potatoes and home-made bread ---there may be.

For many years, beef was THE staple at dinner time in America, whether at home or when dining out. But for many people and their families things are changing. People are beginning to vary their diets, reducing the amount of beef they consume. Still ...I continue to sell a great deal of beef at my restaurant.

There are three reasons why I continue to sell a lot of beef at my restaurant.

- I purchase **quality beef**
- I have **restaurant recipes that work**
- I cook the beef to the **requested doneness** (Yes, I encourage the use of meat thermometers)

Of the eight different grades of beef, I only use two for most of my restaurant recipes: **"Prime" and "Choice."**

"Prime" is expensive because it is the best. I use "Choice" for many of my restaurant beef recipes. Please remember, regardless of the quality of the grade, some cuts of meat are naturally more tender than others. They are in greatest demand and usually command a higher price than other cuts.

Start with the right product and the right restaurant recipe, cook the beef as specified and you'll end up with a fantastic tasting, healthy meal your family will remember for a very long time. And most methods of cooking beef are easier (and healthier) than many people think.

For even more information about beef, click here.

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Beef Stew Recipe Calls For Burgundy Wine
"Beef Bourguignon" – A Favorite Restaurant Recipe



Preparation time: 3 1/2 hours because of slow cooking process.
Recipe serves 8.

Cooking Conversion Table

Ingredients for this beef stew recipe:
3 pounds of round steak, cut into 1 inch "cubes" and floured
3 tablespoons of olive oil
3 tablespoons of butter
1/2 pound bacon, diced and blanched
15 pearl onions
2 large carrots, chopped
3 stalks celery, chopped
2 cloves garlic, finely minced
1 small can tomato paste
One 10 ounce can beef bouillon
1 bottle of burgundy wine (save some for cooking, please) ☺
3 tablespoons parsley, chopped
2 pounds peeled, cooked potatoes
1 pound whole white mushrooms
1 bay leaf
1 pinch of thyme or a whole branch
Salt and pepper to taste

Instructions:
In a skillet, brown the meat in combination with olive oil and butter
Set aside meat
In another skillet, cook two of the pearl onions that have been finely chopped with the carrots, celery and garlic
Remove from heat and add 1 tablespoon of the tomato paste and 3 tablespoons of flour, put back on heat and stir mixture until brown
Add 1/2 bottle of burgundy and the can of bouillon slowly while cooking and stirring
Strain the vegetables out of the sauce and discard
Bring to a boil and pour over meat
Now add parsley, bay leaf, pinch of thyme, salt and pepper
Bake covered in 350 degree F oven for 2 1/2-3 hours
While meat is baking, peel potatoes and cook
Fry blanched bacon and add remaining whole pearl onions and a little more wine and cook to thicken sauce
Add to casserole
Wipe mushrooms clean with paper towel and **sauté** in butter until they quit giving off moisture
Add potatoes and mushrooms to meat and serve
Option for this beef stew recipe: Omit potatoes and serve over pasta of your choice.

Save a Little Burgundy Wine …Beef Strips Recipe Needs Some
A Favorite Restaurant Recipe

My first suggestion if you want this restaurant recipe for Beef Strips to produce excellent flavor: use a burgundy wine you would (or at least could) drink. That is the absolute bottom line when cooking with wine.



Please do not use a cooking wine you might see in grocery stores. Cooking wine usually contains too much salt and not enough of the flavors you really want. Use a “mainstream” wine for cooking. It doesn’t have to be expensive.

When using a decent wine for cooking you must leave enough for the recipe! ☺

My Restaurant Recipe for Beef Strips with Burgundy
At my restaurant I most often use trimmed prime rib for this favorite restaurant recipe but you can easily substitute any reasonable cut of meat graded "choice." Preparation time: 30 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
1 1/2 pounds prime rib (or other...see note above) cooked medium rare (still lots of pink) and well-trimmed and cut into 1/4 inch thick strips
3-4 tablespoons clarified butter
Flour
1 cup julienne carrots
1/2 cup julienne red onions
1 cup raw broccoli, sliced
1 cup white mushrooms, sliced
2 teaspoons garlic, minced
4-6 ounces Burgundy wine
8 or more ounces brown sauce or gravy
Salt and pepper to taste

Instructions:
Heat butter in a large skillet and sauté carrots, broccoli and onions
Add mushrooms, garlic and sauté
Deglaze with burgundy wine (simply means pour wine around edges of the pan and continue to sauté ...cook ...until the sauce thickens)
Add brown sauce or gravy and the meat strips
Cook until very hot paying attention to desired meat doneness
Serve over rice or pasta noodles of your choice and garnish with green onions sliced diagonally.
That’s it! Enjoy!

Filet Mignon Recipe …King of Steaks



Filet Mignon Recipe with Blue Cheese Butter

Preparation time: 10 minutes for the Bleu Cheese Butter. 10-15 minutes for the clarified butter. Cooking time for the steak depends on desired doneness and thickness of the cut (1 inch should be the absolute minimum). Serves 4.

Cooking Conversion Table

Ingredients:
Four 6 ounce filet mignon steaks (I like a thickness of at least 1 1/2 inch. I also recommend you purchase natural beef if at all possible.)
Kosher salt and freshly ground pepper
2-4 tablespoons of clarified butter (see below)
Bleu Cheese Butter (click the link for the recipe)

Instructions:
Let the meat sit at room temperature for about an hour
Heat the clarified butter (see below) in a large sauté pan or cast iron skillet over moderately high heat
Salt and pepper the filet mignon to taste
Place the steaks in the pan and cook until well browned on the bottom and about half done (cooked)
Turn the steaks over and continue to cook to desired temperature (have your thermometer handy and see cooking temperature table below)

Important: If the steaks are fairly thick and you are cooking them to medium or above, turn the heat down to medium or medium-low when you turn your steaks over so the meat will not brown too much.

Using your meat thermometer, check for doneness
Remove from heat to warmed plates and place sliced bleu cheese butter on top of each steak

To clarify butter:

- Melt butter over very low heat
- Skim off what comes to the surface
- Slowly pour off the oil part into another container
- Discard the solids

Meat Thermometer Cooking Temperatures
NOTE! The meat continues to cook for a few minutes after you remove it from the heat.

- RARE: 130-140 degrees
- MEDIUM-RARE: 140-150 degrees
- MEDIUM: 150-160 degrees
- WELL DONE: 160-170 degrees



London Broil Recipe
Delicious, Easy Restaurant Recipe

This London Broil Recipe is one of my husband's favorite ways to eat beef. It has always been a popular restaurant recipe, too.

London Broil Recipe

Preparation time: 10 minutes. Enough to marinate 3-4 pounds meat.

Cooking Conversion Table

Ingredients:
1 quart inexpensive, light beer
10 ounces honey
1/2 pound brown sugar
1 1/2 teaspoons whole cloves
1 1/2 teaspoons orange peel mix
3 tablespoons diced garlic
1/4 teaspoon crushed red pepper flakes
3-4 pounds flank steak cut into 7 or 8 steaks

Instructions:
Combine all ingredients in container or pan large enough to marinate the meat in
Marinate 8-10 hours or overnight
Grill on barbecue or under broiler 4-6 minutes per side or until well browned outside but medium rare inside
Slice steaks into thin slices on the bias

Serve with Au jus if desired.

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Meatloaf Recipe



Preparation time: 20 minutes. 10-12 servings.

Cooking Conversion Table

Ingredients for Meatloaf Recipe:
2 pounds ground chuck (not ground beef)
4 ounces onions, finely chopped
3 ounces Worcestershire sauce
3 ounces ketchup
2 cups soft bread crumbs
3 eggs, beaten
1/2 teaspoon black pepper
1 teaspoon salt
2-4 slices bacon (medium to thick cut preferred)

Instructions for Meatloaf Recipe:
Combine and thoroughly mix all ingredients being careful to mix lightly (mixing too vigorously will cause the meatloaf to be tough)
Form one or two meat loaves and place in one or two loaf pans
Top each loaf with 2 slices of bacon
Bake in 350 degree F oven for about one hour and 10 minutes
Drain off fat
Let sit several minutes before slicing or refrigerate and slice cold
(To reheat: place slices in covered skillet with a little chicken or beef stock over low heat until hot. Microwaving not recommended.)
You're now ready to serve it with some potatoes (mashed or otherwise) and vegetables
Any meatloaf remaining can be used in soup or spaghetti sauce or on sandwiches (also loved by my guests - see below).

My Sandwich Recipe:
Preparation time for sandwiches: 15 minutes. Servings: 6-8.
Sandwich Recipe Ingredients:
Meatloaf slices, Bread, sliced
Mayonnaise, Cheddar cheese, sliced
Lettuce, Tomato, sliced
Sandwich Instructions:
If loaf is cold, fry both sides of the slices in a skillet or on a flat grill pan
Spread bread slices with mayonnaise and build your sandwiches as follows:

1. Slice of bread
2. Lettuce
3. Tomato
4. Meatloaf
5. Cheese
6. Second slice of bread
7. Carefully cut sandwich in half with sharp knife

Butter It Up! Steak Recipe with Brandy Butter
Another Favorite Restaurant Recipe

Adding complementary and delicious flavors to your steak enhances your dining pleasure!

There are three "keys" to this wonderful restaurant steak recipe:
- select a tender cut of quality beef steak
- cook the beef to the exact doneness you like
- add the properly prepared brandy butter

Preparation time: 10 minutes. Serves 4, but you will have extra butter to freeze for other times and other restaurant recipes!

Cooking Conversion Table

Ingredients:
1 pound butter
2 ounces brandy
1 tablespoon coarse ground black pepper
1/2 cup parsley, finely chopped
1/2 ounce fresh garlic, minced
2 teaspoons Dijon mustard
Four 4-6 ounce steaks (sirloin or another tender cut of choice beef steak)

Instructions for this restaurant steak recipe:
Put all steak butter ingredients in a food processor and process until creamy (or mix the old fashioned way in a bowl with a spoon until creamy)
Get your barbeque or your broiler hot
Brush the steaks with olive oil and place on grill
DO NOT SALT MEAT until it is off the grill
Cook to desired doneness (temperature)
Plate the steaks and let them "rest" for a minute or two (they deserve it)
Serve the steaks topped with about 1 tablespoon of the brandy butter

That's it! Good job!

Hey, what about the remaining brandy butter? No problem: Roll the butter into wax paper or parchment paper and twist the ends closed. Place in freezer to use again!

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Barbecue Hamburger Recipe with a Whiskey BBQ Sauce!



Whiskey Barbecue Sauce Recipe
Preparation time: 15 minutes. Makes 2 cups.

Cooking Conversion Table

Sauce Ingredients:
3 ounces cooked, crumbled bacon
1 1/2 cups of ketchup
1/4 cup of molasses
2 tablespoons cider vinegar
2 tablespoons of Worcestershire sauce
2 tablespoons of your favorite whiskey ...or a "touch" more ☺
2 tablespoons brewed coffee
1 teaspoon dry mustard (I use Coleman's)
1 teaspoon Tabasco
Sauce Instructions:
Combine all ingredients in a sauce pan
Simmer for 30 minutes, uncovered, stirring occasionally

Whiskey Barbecue Sauce Hamburgers
Preparation time: 15 minutes. Serves 4.

Ingredients:
4 hamburger patties, preferably all natural beef
4 hamburger buns
Butter
Mayonnaise
4 slices of Swiss cheese
4 slices of cheddar cheese
8 strips cooked bacon (2 for each burger)
Lettuce leaves
4 slices of tomato (1 per burger)
Whiskey Barbecue Sauce (see above)

Instructions:
Begin grilling the hamburger patties to the correct doneness
While the burgers are cooking, prepare the buns by buttering both sides lightly and warming or broiling them
When the buns are warmed, place them side by side
Spread mayonnaise on the top half of each bun and top with lettuce and tomato
When you turn the hamburger patties, place 1 slice of Swiss and 1 slice of cheddar on the patty and then top each with two slices of cooked bacon
Spread the Whiskey BBQ sauce on the bottom half of each bun and then top with a burger patty
Place burgers on a platter and serve with my potato salad

Chapter 10: Seafood

Seafood Recipes for Brain Food! Buy Quality Seafood!



Wild, Wonderful Seafood!

My restaurant seafood recipes are not served to my customers who are seated over-looking an ocean, river or lake, but I do sell more seafood...especially salmon, Alaskan halibut, crab, prawns and shrimp, lobster and cod ...than most other restaurants for miles around, even those with a water view.

There are three reasons why my seafood restaurant recipes do so well:

- Diners today understand the nutritional value of some seafood (low carbs, high protein, healthy fat)
- Seafood is versatile. It can be used as a main course or as an appetizer, a spread, or a salad or sandwich
- My restaurant recipes specify only quality seafood and that helps deliver fabulous taste while enhancing health.

My restaurant seafood recipes use fresh product when quality fresh is available. I do not buy fresh fish any sooner than I absolutely have to. Refrigerated and iced-down, it can be stored for only about two days. I really recommend you buy seafood harvested from deep clean waters.

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Asian Roasted Salmon Fillet Recipe

A Favorite Restaurant Recipe
Preparation time: 20 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
7 tablespoons unsalted butter
1/2 teaspoon dried crushed red pepper
1 small garlic clove, minced
1/4 cup (packed) golden brown sugar
1/4 cup fresh lime juice
1/4 cup soy sauce
1 teaspoon cornstarch dissolved in 1 teaspoon of water
4 six-seven ounce wild King or Sockeye salmon fillets
12 ounces of baby spinach if you wish to serve your roasted salmon fillets with wilted spinach
Salt and pepper

Instructions:
Pre-heat your oven to 400 degrees F
Melt 4 tablespoons of unsalted butter in a heavy sauce pan over medium heat (don't burn)
Add crushed red pepper and minced garlic and stir until fragrant (about 1 minute)
Add sugar and whisk until the mixture is melted and smooth and begins to bubble (about 3 minutes)
Whisk in lime juice and soy sauce
Increase heat and boil until the mixture is reduced to 3/4 cup (about 2 minutes)
Add cornstarch mixture and boil until thick (about 2 more minutes)
Set your sauce aside
Melt 1 tablespoon unsalted butter in a heavy skillet over medium-high heat
Cook salmon fillets until golden brown (about 2 minutes per side)
Transfer fillets to a baking sheet
Spoon 1 tablespoon of sauce over each fillet
Put salmon fillets in your oven and roast until fish is opaque in the center or to your desired doneness (about 5 minutes)
That's it! Your roasted wild salmon fillet recipe is complete!

Instructions for Wilted Spinach
Melt remaining 2 tablespoons of unsalted butter in a large pot over medium-high heat
Add spinach and toss until wilted but still bright green (about 3 minutes)
Season to taste with salt and pepper
Using tongs, divide spinach among the four plates
Top the spinach with a salmon fillet
Drizzle each salmon fillet with the remaining sauce, garnish each with green onion if you wish and serve

Delicious Bay Shrimp Sandwich Recipe

Popular Restaurant Recipe
I use a great deal of seafood, including bay shrimp, in my restaurant for breakfast, lunch, dinner and as appetizers.

One favorite seafood sandwich recipe is my Bay Shrimp Sandwich. Preparation time: 20 minutes. Servings: Cream cheese is enough for 8-10.

Cooking Conversion Table

Ingredients:
1 pound cream cheese
2 tablespoons mayonnaise
2 tablespoons sour cream
1/2 teaspoon dried dill or 1 1/2 teaspoon fresh dill (preferred)
10-11 ounce can of pineapple tidbits, drained
Bread of your choice
Lettuce leaves
Tomato slices
Approximately 24 ounces of this seafood
Fresh sprigs of parsley for garnish

Instructions:
Using the white paddle on a **KitchenAid** **(or use an electric hand mixer),** whip softened cream cheese
Scrape down sides and whip again
Add mayonnaise, sour cream, and dill and whip again
Fold in chopped pineapple (low speed) or with a spatula

To Serve Open Face Sandwiches:
Lay bread on flat surface
Spread with 1-2 ounces of cream cheese mixture (generous amount)
Top with lettuce leaf, tomato slices and 2-3 ounces of bay shrimp, depending on size of bread
Garnish with sprigs of fresh parsley

For Full Sandwiches:
Top with another slice of bread after spreading with cream cheese mixture
Carefully cut sandwich diagonally and serve

If you want to know how to "tweak" this recipe so you can have an appetizer spread, click on **shrimp appetizer spread.**

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Like Spicy? You'll Love This Blackened Fish Recipe
A Real Restaurant Recipe

If you like spicy, you'll love this blackened fish recipe. Be warned ...it creates a lot of smoke.

If you don't have good ventilation, heat your cast iron skillet outside on your grill.

Blackened Fish Recipe
Favorite Restaurant Recipe
Preparation time: 30 minutes. Servings: 6.

Cooking Conversion Table

Ingredients:
3 tablespoons of your favorite blackened seasoning or combine 1 tablespoon each cayenne, black and white pepper (to your taste)
1/2 teaspoon salt or to your taste
6 fish fillets (I use Alaskan halibut or cod)
1 cup Worcestershire sauce
Lemon herb butter

Instructions:
If you are using blackened seasoning from the store, grind it in a coffee or seed grinder or use a mortar and pestle until fine.
Combine peppers or blackened seasoning in small bowl and set aside
Pour Worcestershire over fish in shallow bowl or baking dish, and marinate for 30 minutes in the refrigerator, turning frequently
Sprinkle fish fillets on both sides with seasoning mixture
Heat a large cast iron skillet until surface turns gray
Place fish on skillet, and sear about 2 minutes per side or until seasoning mixture has melted into the fish

Serve topped with **Lemon Herb Butter** and with **Squash Creole.**

Enjoy My Restaurant Recipe for Dungeness Crab Casserole
Enjoy the Applause!



Serve this casserole with a variety of fresh fruits and sliced avocado or a wild green salad tossed with avocado and a light vinaigrette dressing.

Finish your meal with my **Apple Crisp** for dessert! Sit back and enjoy the applause after the meal!

Preparation time: 1 1/2 hours. Serves 12-15.

Cooking Conversion Table

Ingredients:
1 pound Dungeness Crab meat
6 large eggs
2 cups of half and half cream
2 cups of quality shredded cheddar cheese
8 cups of one inch bread cubes from thick sliced French bread

Instructions:
Butter a 9 x 13 inch glass **baking dish**
Whisk the eggs and the half and half with a **wire whisk** in a medium **mixing bowl** to blend
Mix cheese, bread cubes and crab meat together in another mixing bowl
Spread the crab mixture evenly in the baking dish and pour the egg mixture over
Cover and refrigerate for several hours or overnight
Remove from refrigerator 1/2 hour before baking
Pre-heat oven to 350 degrees F
Bake for 50-60 minutes
Allow to sit for 10 minutes before cutting

Crab Stuffed Mushrooms

Favorite Restaurant Recipe
Hollandaise Recipe Included In My Cookbook



I use Dungeness Crab for this recipe. In fact, I use this **crab** for many of my crab recipes. It has excellent flavor and is available "fresh-frozen" in most grocery stores all year long.

Crab Stuffed Mushrooms

Preparation time: about 25-30 minutes. Recipe makes about 30 medium size stuffed mushrooms. Allow 3 per person.

Cooking Conversion Table

Ingredients for Crab:
1 1/2 cups Dungeness Crab body meat (gently squeeze out moisture)
2 tablespoons chopped green onion
6 tablespoons chopped celery
1/4 teaspoon coarse black pepper
Crab dressing (see instructions below)
30 medium size white mushrooms, cleaned with damp cloth
Hollandaise sauce, warm

Ingredients for Dressing:
In a mixing bowl combine the following with a whip:
1/4 cup mayonnaise
1/4 cup sour cream
1 tablespoon lemon juice
1/4 teaspoon salt (do not add if crab meat is already salty)
3 drops of Tabasco

Instructions:
In a mixing bowl, combine crab, onions, celery and black pepper
Add only enough dressing to moisten well
Cover and refrigerate, unless serving immediately

To Finish and Serve:
Remove stems from mushrooms and fill with crab mixture
Place mushrooms in a baking pan
Bake in 400 degree oven until hot and mushrooms are soft (8-10 minutes)
Remove to serving platter and drizzle with warm Hollandaise sauce

Goooood job!

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Great Tasting Baked Salmon and Potato Recipe

You won't have to swim up steam looking for a fabulous tasting baked salmon recipe. You found it! My salmon - potato casserole recipe is easily a "stand alone" meal but is especially good when enhanced with a **salad** or Cole slaw.

My restaurant recipe calls for canned or packaged salmon but I would also like you to know that I use only wild salmon for my recipes. I encourage you to do likewise.

Deep Dish Baked Salmon Recipe

Preparation time: 40 minutes. Serves 4-6 depending on desired portion.

Cooking Conversion Table

Ingredients for the Sauce:
1/4 cup butter
1/3 cup flour
2 1/2 teaspoons of salt
2 cups of milk
1/4 teaspoon pepper
1/8 teaspoon paprika

Ingredients for the Baked Salmon Recipe:
1 pound wild salmon (canned or packaged is fine)
2 pounds **thinly sliced** potatoes
4 carrots, peeled and thinly sliced
2 tablespoons of butter
3 medium sized onions, thinly sliced
1 egg yolk mixed with 1 tablespoon of water
Pie dough for crust (see below)

Instructions for the Baked Salmon Recipe:
Pre-heat your oven to 300 degrees F
Butter a 2 quart **casserole dish or baking dish**
In a small amount of boiling water, cook the potatoes and carrots for 10 minutes and drain well
Heat a skillet over medium heat
Add 2 tablespoons of butter and sauté onions for 5 minutes but do not brown them

Instructions for the Sauce:
Heat a **sauce pan** over medium-low heat
Melt the butter and stir in the flour, salt, pepper and paprika and cook to thicken
While stirring with a **wire whip** or wooden spoon, slowly add the milk
Stir and cook until sauce is thickened

Deep Dish Baked Salmon Recipe
(Page 2 of Deep Dish Salmon and Potato Pie)

In the buttered casserole or baking dish, layer half the potatoes and carrots and onions and salmon
Top this with half the sauce
Repeat as above, layering the remaining potatoes, carrots, onions and salmon
Pour the remaining sauce over all
Dot with 2 tablespoons of butter
Fit rolled pie crust over the casserole
Brush the pie crust with some egg yolk mixture and cut vents in the crust
Flute or seal the edges of the crust
Bake for 30 minutes or until bubbling and hot all the way through

Pie Crust Recipe
Ingredients:
2 cups of flour
1 1/8 teaspoon salt
1/2 cup plus 3 tablespoons of shortening
5-6 tablespoons of ice water

Instructions:
Combine the flour and the salt in a mixing bowl
Add the shortening and blend with a pastry blender until crumbly and the size of peas
Slowly add most of the ice water until the mixture holds together
If too dry, add the remaining ice water (the dough should not be too dry or too wet)
Gently (or the dough will get tough) knead the dough into a ball
Place the dough on a lightly floured surface or pastry cloth and roll it out to a thickness of about a 1/8 inch in the approximate shape of your casserole dish (do not stretch the crust or it will shrink when baking)
Top of the salmon casserole with the crust, trim edges and cut vent holes

Nice job! You're done!

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English-Style Cod Recipe …Simple But Delicious
Another Favorite Restaurant Recipe

If you like your fish mild, moist, flaky and lean, **you'll love cod and this restaurant recipe.** My restaurant customers certainly enjoy this fish!

This restaurant seafood recipe is quick and easy, but it tastes great and one of the important reasons is that **I buy only the highest quality fillets available.**

The fish I purchase for my restaurant guests is harvested in the icy waters of Alaska's Bering Sea and the Gulf of Alaska. You may have similar quality available near you but my customers have never been disappointed with this product.

Simply stated, Cod is good for you!

ENJOY!

English-Style Fish Recipe: A Favorite Restaurant Recipe
Preparation time: 15 minutes. Serves 5-6.

Cooking Conversion Table

Ingredients:
2 pounds of cod fillets cut into 2-3 ounce pieces
Lemon juice, preferably fresh or at least flash frozen
Salt and pepper
Melted butter (you may add herbs if you wish)
Japanese bread crumbs (Panko. If unavailable at your grocery store, click on "panko." You can order it at this site. I recommend you keep some in your pantry. It is useful for many great seafood and chicken recipes.)

Instructions:
Pre-heat oven to 400 degrees F
Brush both sides of each piece of fish with lemon juice and season with salt and pepper
Dip fish in melted butter and then bread crumbs (Panko), gently pressing crumbs into fish
Place fish on baking pan and bake at 400 degrees until done (about 10 minutes per inch thickness of fish)
Serve with lemon wedges and tartar sauce

Bravo! A seafood recipe that gets the job done well!

Glazed Salmon Recipe …Use Deep Water Wild Salmon

Recipe from Restaurant
Preparation time: 5 minutes. Serves 4.
Cooking Conversion Table

Salmon Buying Tips:
Fresh salmon steaks and fillets should be firm and deep, "salmon pink" in color. The meat should have a slight sheen and appear somewhat translucent.
Choose steaks and fillets with smooth cuts. Cuts of salmon that have gaps or separation of muscle fibers are indicative of old fish.
Packaged salmon should be stored in an airtight container with no visible liquid.
Frozen salmon should be in an air tight package with no visible frost.
Refrain from salmon that has a strong "fishy" smell, the fish odor should be mild.

Ingredients:
1 l/2 pounds skin-on deep water wild salmon fillet or use four fillets, 6-7 ounces each
(Thicker cut fish will stay moist longer)
2 tablespoon Worcestershire sauce
4 tablespoons Low-sodium soy sauce
2 - 3 tablespoons fresh lemon juice
Salt and freshly ground pepper to taste
Vegetable oil

Handling Tips:
1. Keep salmon refrigerated until ready to grill.
2. Keep salmon skin intact while grilling. The skin will prevent the salmon from curling up and flaking apart. The skin is easily removed after grilling.
3. Brush salmon and grill grate with a thin coat of cooking oil to prevent sticking on the grill. Oil the grill grate before starting the grill.

Instructions:
The Indirect Grilling Method: (medium hot grill)
Grill fish 3-4-inches from heat
Place salmon steak/fillet skin side up directly on grill grate. Cover
Grill steaks/fillets for a total of 4-6 minutes (2-3 minutes per side) per l/2 inch thickness, turning only once
Check for Doneness:
Salmon continues to cook after being removed from the grill. Cook salmon just until meat begins to change color and becomes flaky
To check the flakiness, insert the tip of a sharp knife near the bone or at the thickest part of the salmon and pull slightly
The Broiling Method:
Preheat broiler. Place foil on sheet pan and oil lightly
Place salmon on foil, brush with marinade, and place 3-4 inches under broiler
Brush with marinade at least 2 more times or until fish just begins to flake

Grilled Salmon Recipe or Oven-Roasted Salmon
Top Salmon with Lemon Herb Butter



This easy grilled salmon recipe uses a delicious lemon herb butter to enhance the flavor of the salmon.

You can use the same ingredients and oven roast your salmon fillet or salmon steaks if you prefer. I love the fish prepared either way, especially when topped with my lemon herb butter.

I also buy only wild salmon. So with fabulous products and a really good restaurant recipe, restaurant customer tested and approved, this meal is a real delight.

Preparation time: 10 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
1 two pound (approximately) wild King or Sockeye salmon fillet (skin-on or not) or 4 steaks
Vegetable oil for brushing
Salt and freshly ground black pepper
Lemon Herb Butter (recipe on next page)

Instructions for restaurant Grilled Salmon Recipe:
Prepare a medium fire in a charcoal grill or pre-heat a gas grill to medium heat
Place the salmon fillet, skin-side down if using skin-on, on heavy foil that is a little larger than the salmon fillet (or the 4 salmon steaks) that you have brushed with vegetable oil
Salt and pepper, if desired
Using the foil as a cradle, place the salmon on the foil directly over the fire (the heat)
Cover the grill and cook on one side for 6-8 minutes
While the salmon is cooking, prepare a second sheet of foil, cut a little larger than the fillet (or steaks), and again brush the foil with vegetable oil so the salmon will not stick to the foil
When the fish is ready on the first side, cover it with the second sheet of foil, oiled side down, and pinch ends of foil together to seal
Flip the fish over using the foil "pouch" you have created
Remove the foil that was on the skin side of the fish (the first piece used)
Continue grilling, covered, until the fish is opaque throughout and the salmon flakes easily when tested with a fork or sharp knife (about 4 minutes)
Using wide spatulas, lift the salmon fillet (or steaks) from the grill and slide onto a warmed serving platter (skin-side down if using a skin-on fillet)
Top fillet or steaks with a generous amount of lemon herb butter (butter should melt over fish)

Portion and plate to serve (you can add more lemon herb butter to each, if desired)

(continued on next page)

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Instructions for Oven Roasted Salmon:
Preheat oven to 375 degrees F
Place foil on a sheet pan and oil slightly
Place salmon on foil and place pan on the middle oven rack
Salt and pepper, if desired
Roast in oven for 10 minutes per inch thickness of salmon or until it just begins to flake when tested with a sharp knife
Using wide spatulas, lift the salmon from the foil onto a warmed serving platter
Top generously with lemon herb butter (butter should melt over the fish)
Portion and plate to serve (you can add more lemon herb butter to each, if desired)

Lemon Herb Butter:

Ingredients:
1 pound butter
1 1/2 lemons (zest and juice but no seeds)
1 tablespoon fresh chopped herbs (your choice but I like basil, thyme and sometimes a bit of cilantro)
2 teaspoons fresh chopped parsley

Instructions:
Combine ingredients in a food processor and blend until smooth
Shape into a long roll (a log) in plastic wrap
Twist ends and chill

Remaining butter will keep several weeks in the freezer!

Checking for Doneness:
Salmon continues to cook after being removed from the grill (or heat). Cook salmon just until it begins to change color and becomes flaky. To check for flakiness, insert the tip of a sharp knife near the bone or at the thickest part of the salmon and pull slightly.

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Herb Grilled Salmon Recipe (also for cod or halibut)

I recommend using wild salmon for this restaurant recipe for Herb Grilled Salmon. In fact, that is what I recommend for all my restaurant salmon recipes. And more specifically I recommend King or Sockeye salmon for most recipes. That is what I serve my restaurant guests and I believe that is one reason I sell a great deal of it.



Fresh, if it is **really** fresh, is best. But "fresh frozen" (flash frozen) is a very close second. Fresh frozen simply means the salmon was processed within an hour or two of being harvested. This process allows us to have quality natural or wild salmon year around.
This restaurant recipe is versatile. You can use salmon as called for or substitute halibut or cod. The recipe is quick and easy but ...oh so good!

Herb Grilled Salmon Recipe:

Another Favorite Restaurant Recipe
Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
Four 4-6 ounce salmon fillets (or cod or halibut)
1/2 cup Japanese bread crumbs available in stores as "Panko" (Panko: If unavailable at your grocery store, click on "panko."I recommend you keep some in your pantry. It is useful for many great seafood and chicken recipes.)
1/4 cup Parmesan cheese, finely grated
3/4 teaspoon dried dill weed
1/4 teaspoon seasoning salt
1 teaspoon dried parsley
1/2 cup mayonnaise
1 tablespoon lemon juice

Instructions:
Combine Panko, Parmesan cheese, dill weed, seasoning salt and dried parsley
Coat fish fillets with mayonnaise mixed with lemon juice
Coat fish with the herb breading on both sides
Fry in a large skillet over medium heat to a golden brown on both sides
Finish in oven if needed at 350 degrees F until fish just starts to flake (4-5 minutes)

YUMMY!

Oven Roasted Salmon Recipe …Quick, Easy, Delicious
Use Wild Salmon …Winning Recipe from Restaurant



For this **Oven Roasted Salmon Recipe** I urge you to **use wild salmon.** In fact, that is what I recommend for all my restaurant salmon recipes. More specifically, I almost always recommend using wild King or Sockeye salmon.

This restaurant salmon recipe is very good but I also give it to you because it is quick to prepare. All of us need fast and easy recipes for certain times, but you deserve quality as well. With my restaurant recipe ...you get both!

Oven-Roasted Salmon: A Favorite Restaurant Recipe
Preparation time: about 10 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
Four 5-6 ounce wild salmon fillets
Clarified butter (see instructions)
1 teaspoon sea salt
1/2 teaspoon fresh ground pepper
1 teaspoon dried thyme (or 1 tablespoon fresh thyme preferred)
4 tablespoons fresh lemon juice
4 tablespoons white wine

Instructions for this restaurant seafood recipe:
To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container
Discard the solids

Preheat oven to 400 degrees F
Dip salmon fillets in clarified butter
Season with sea salt, fresh ground pepper and thyme
Place fillets in a baking dish and add enough lemon juice and white wine to cover the bottom of the pan and a little more
Bake at 400 degrees for 8-10 minutes or until fish starts to flake (Allow 10 minutes per inch thickness of fillets)
Test thickest parts doneness

A favorite restaurant recipe for wild salmon!

Just For the Halibut! …Santa Fe Halibut
A Favorite Restaurant Recipe

This is an easy, but delicious, restaurant halibut recipe that is especially good served over wild rice or pasta.

The green chilies and Pepperjack cheese give it a "southwestern flare."

This particular seafood is just as popular with my restaurant customers (guests) as is salmon.

Both fish provide recipe and menu flexibility. Grilled, baked, broiled, fried... as long as the recipe is right, **people love these seafood items.**

Santa Fe Halibut
Preparation time: about 30 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
Four 4 ounce fish fillets cut with a pocket
4 small strips green chili
4 1/4 ounce slices of Pepper Jack cheese (or your choice)
1 1/2 cups white wine or chicken broth
1 1/2 cups water
6 tablespoons tomato salsa

Instructions:
For **each** seafood recipe serving, repeat the following:
- In the pocket of the fish fillet place the strip of green chili and the slice of cheese (folding the cheese over until it all fits inside)
- Place fillets in a pie pan and pour wine and water around them
- Bake in a 350 degree F oven about 10 minutes or until cheese is melting
- Remove the fish to a plate and swirl the salsa in the pan to warm it and to pick up any pieces in the bottom of the pan

Pour over the fish tipped up on rice or pasta.

That's all there is to it! You have a winning restaurant recipe!

Sautéed Prawns (Shrimp) Recipe …Popular Restaurant Recipe

Alfredo Sauce Makes This Recipe is a Favorite Restaurant Recipe - A Secret Restaurant Recipe

Shrimp provides a great deal of flexibility for my restaurant recipes and restaurant menu development as a main entrée, in combination with other products and as an appetizer.

People, and now restaurants, frequently buy shrimp already peeled and de-veined (P & D)

Sautéed Shrimp Recipe:

Preparation time: 20 minutes. 4 servings.

Cooking Conversion Table

Ingredients:
24 large (size 21-25 count) peeled and de-veined shrimp (P & D)
4-6 ounces clarified butter (see instructions)
4-6 ounces heavy cream
2 tablespoons minced garlic
4-6 ounces white wine (chardonnay or your choice)
Salt and fresh ground pepper
1 tomato, peeled, seeded and chopped (optional)
Flour

Instructions:
To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container and Discard the solids

Cook prawns 8-12 at a time or in two skillets following this method for each "batch:"

- Heat a large skillet over medium heat
- Add about 2 tablespoons of clarified butter and heat until hot but don't burn please
- Flour prawns shaking off excess and add to skillet with hot clarified butter
- Sauté 1-2 minutes on one side of prawns, turn over and lower heat a little and add 1 teaspoons minced garlic for each patch
- Sauté until garlic turns white (DO NOT BURN)
- Deglaze with white wine (pour wine around the edges of the skillet)and cook to reduce volume by half
- Add heavy cream by pouring around the edges of the skillet and cook to reduce and thicken the sauce
- Add seasoning salt, tomato pieces (optional), cooking briefly to heat through
- Keep warm while cooking the second batch

To serve, arrange in individual dishes and garnish with fresh chopped parsley.
For a buffet, arrange the prawns in a chafing dish to keep hot and also garnish with parsley.

Delicious Pasta Recipe with Scallops and Fresh Asparagus

Recipe from Restaurant

This restaurant pasta recipe combines some great products, especially when sautéed in my fabulous garlic cream sauce. This recipe calls for scallops but you can use the recipe with almost any seafood. In fact, if you leave the scallops and asparagus out of this recipe, you've got a great Fettuccine Alfredo.

Seafood Pasta Recipe: Fettuccine with Scallops and Asparagus

Preparation time: 20 minutes. Serves 6.

Cooking Conversion Table

Ingredients:

24 asparagus spears (small, thin spears preferred)
6 tablespoons clarified butter (see below)
8 cloves garlic, finely minced
1 1/2 pounds scallops
3 cups heavy cream
2 pounds fettuccine pasta, cooked **al dente**
1/2 cup fresh basil, finely chopped
1/4 cup fresh parsley, finely chopped
Salt and pepper to taste
1 cup Parmesan cheese, grated

Instructions:

Cook asparagus in a sauce pan until crisp-tender and put asparagus into cold water to stop the cooking process (better yet, steam cook the asparagus)
Drain asparagus and set aside

To clarify butter:

Melt butter over very low heat
Skim off impurities that rise to surface
Slowly pour off the oil part of the butter into another container
Discard the solids from the bottom of the pan. That's it

Place clarified butter in a large skillet
Add the minced garlic and **sauté** for 2 minutes (or until soft)
Add scallops and gently stir for 3 1/2-4 minutes until done
Add the cream, fettuccine pasta, basil, parsley, salt and pepper
Stir and simmer for about 3 minutes or until very hot
Place in pasta bowls or on plates and garnish each with 4 asparagus spears and Parmesan cheese

A restaurant recipe that will result in a meal you will be proud of!

Scallop Pasta (Linguine) Recipe
Top Secret Restaurant Recipe ...
No Longer



The sea scallop is the largest of the scallops. This scallop pasta recipe calls for sea scallops but you can use the smaller bay scallops if you wish.

With the large sea scallop you usually get about 20-40 in one pound. They are best bought fresh, not frozen.

Scallops have a distinct, sweet odor when they are fresh.

They are sometimes cut into halves or quarters for cooking but you must take care not to over cook them. As soon as they lose their translucence and turn opaque, they are done. If you over cook scallops, they become tough.

Sea scallops are cooked in almost every way that fish is cooked. The most popular methods are sautéing, deep frying, broiling and poaching.

Bay scallops are about 1/2 inch in diameter, so you usually get about 50-90 per pound. Be especially careful when cooking bay scallops. Because they are small, they tend to cook very quickly and over cooking them is easy to do.

Because of their small size. Bay scallops are best if they are baked or sautéed.

This Sea Scallop Pasta Recipe calls for linguine pasta, but you can substitute fettuccine or other long, narrow pastas.

Enjoy what used to be a top secret restaurant recipe.

Sea Scallop Pasta Recipe
Preparation time: 20 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
6 ounces of clarified butter

To clarify butter:
- Melt butter over very low heat
- Skim off what comes to the surface
- Slowly pour off the oil part into another container
- Discard the solids

(**continued on next page**)

1 1/2 pounds sea scallops
6 ounces sun-dried tomatoes (a reason why this was a secret restaurant recipe)
1 pound linguine, seasoned with Kosher salt
Juice of half fresh lemon
1 teaspoon dried basil (1 tablespoon fresh basil is best)
4 ounces white wine (Pinot Grigio is best for this recipe)
Salt and fresh black pepper
4-6 ounces of freshly grated Parmesan cheese

Instructions:
Cook linguine as directed on package **(al dente)**
Drain and rinse with hot water and keep linguine warm
If using sea scallops and they are very large, cut them in half (or quarters)
Dry the scallops on and with paper towel
Heat the clarified butter in a large sauté pan over fairly high heat
Place the scallops and the sun-dried tomatoes in the sauté pan
Quickly sauté, shaking the pan often to keep the scallops from sticking (remember, they cook quickly)
When the scallops are about half done (about 2 minutes for bay scallops and cut sea scallops – 3 minutes for whole sea scallops) deglaze with white wine (pour wine around inside edges of pan) and reduce by cooking until wine is nearly evaporated
Add pasta, basil and lemon juice and cook until pasta is heated through
Correct seasoning with salt and fresh ground black pepper
Plate and sprinkle with Parmesan cheese

TA-DA! You have a delicious Scallop Pasta meal! Serve it with my **garlic bread** and a **salad.**

Seafood Fettuccine …Signature Restaurant Recipe

This seafood fettuccine recipe is a signature item for my restaurant. It has been a secret restaurant recipe for many years ...until now. You can substitute any seafood you want or like!

AND if you want a wonderful seafood sauté, you can simply leave out the pasta. You can serve the seafood over rice! What flexibility!

Seafood Fettuccine Recipe: A Real Restaurant Recipe

Preparation time: about 20 minutes. Serves 2-3 generous portions.

Cooking Conversion Table

Ingredients:
2 tablespoons clarified butter
3 ounces of halibut pieces (or cod)
6 uncooked prawns, peeled and de-veined (21-25 count size)
1 teaspoon minced garlic
1/2 teaspoon salt
1/4 teaspoon white pepper
3 tablespoons white wine
4 ounces cooked bay shrimp
3 ounces Dungeness crab legs
1/2 cup heavy cream
12 ounces cooked fettuccine pasta (al dente')
Parmesan cheese, shredded (preferably fresh)
Fresh minced Dill (can use dried)

Instructions:
To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container
Discard the solids

Instructions:
Heat sauté pan over medium heat. When hot add clarified butter
Flour halibut (or cod) and the prawns, shaking off excess and add these to the pan and sauté one-two minutes, then turn pieces over and cook one minute more; then
Add minced garlic, salt and white pepper and sauté until garlic turns white (DO NOT BURN)
Turn heat up a little and deglaze with wine (pour wine into pan along the sides of the pan) and cook to reduce volume by half
Add bay shrimp, crab, heavy cream and fettuccine pasta
Sauté until thoroughly heated through and sauce is thickened
Adjust seasoning to taste
Turn out onto plates or pasta bowls and garnish with Parmesan cheese and dill

Pasta Recipe - Shrimp Recipe
Favorite Restaurant Recipe
Recipe Met the Ultimate Test



This Pasta Recipe with Shrimp was submitted by a reader of my website and e-newsletter. I put the recipe to the **ultimate test.** I made it and served it to my restaurant guests. Karen, you now have a real restaurant recipe! My guests loved your recipe.

Karen noted that her recipe calls for skim milk and part-skim Ricotta cheese to help reduce the calories in the meal. An added bonus without the loss of the delicious factor.

Enjoy Karen's real restaurant recipe.

Pasta Shrimp Recipe
Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
2 tablespoons olive oil
1 cup sliced onions
1 1/2 cups packed grated zucchini
4 large cloves of minced garlic
1/2 cup skim milk
2 ounces fresh grated Parmesan cheese
1 1/2 cups part-skim Ricotta cheese
8 ounces cooked bay shrimp or prawns
4 cups hot cooked fettuccine pasta
Fresh minced parsley or basil for garnish

Instructions:
Heat 2 teaspoons of olive oil in large sauté pan or skillet over medium heat
Add sliced onions and sauté
Add zucchini and garlic and cook for 5 minutes
Combine the milk, Parmesan cheese and Ricotta cheese in a bowl and then add to the pan and cook until thick (about 10 minutes)
Toss the sauce with the shrimp and hot fettuccine
Heat until thoroughly hot, but do not boil
Garnish with more grated Parmesan cheese and fresh minced parsley or basil

There you have it! Try your restaurant recipe from Karen. She said this recipe has been a top secret family recipe but decided to share it because I was publishing every top secret restaurant recipe of mine. ☺

Try My Pasta Salad Recipe …You'll Be Pleased!

My pasta salad recipe calls for Penne' pasta for eye appeal and two other very nutritious ingredients: smoked (wild) salmon and fresh asparagus!

This restaurant salad recipe is characteristic of the quality of all the recipes on my website. All are restaurant customer approved. They work!

Penne' Pasta Salad with Smoked Wild Salmon and Asparagus

Preparation time: 45 minutes, but pasta salad should be chilled for at least one hour when finished. This pasta salad recipe serves 6-8 people depending on portion desired.

Cooking Conversion Table

Ingredients:
6 tablespoons mayonnaise
1 1/2 tablespoons Dijon mustard
1 1/2 tablespoons sour cream
1 tablespoon fresh tarragon, chopped
1 tablespoon fresh lemon juice
1 tablespoon poppy seeds
Salt and pepper to taste
2 cups Penne' pasta
1 1/2 pounds asparagus, ends trimmed, cut into one inch pieces
1/2 cup green onions, thinly sliced
8 ounces smoked salmon, cut into 1/2 inch pieces

Instructions:
Whisk first 6 ingredients in a medium bowl and season with salt and pepper
Cook pasta in large pot of boiling, salted water until pasta is almost tender but still firm to bite (al dente'- follow package directions)
Drain, but reserve 1/4 cup cooking liquid
Rinse pasta with cold water until cool and drain well in colander
While pasta is cooking, cook asparagus in a small amount of water in a skillet (or better yet, steam it) for about 1 minute in a steamer pan or basket
Drain asparagus and transfer to large bowl with the pasta
Add green onions and smoked salmon
Mix the reserved cooking liquid into the dressing
Add to salad and toss to blend
Season with salt and pepper and transfer to serving bowl and
Chill at least one hour and up to six hours for best flavor results

A YUMMY PASTA SALAD RECIPE

Chapter 11: Pork Recipes

Pork Recipes

Each Recipe Is a Restaurant Recipe
Secret Restaurant Recipe No Longer

The Other White Meat? Not Really
Restaurant Pork Recipes



Pork is an interesting subject. And I have some favorite pork recipes for you to try. But first you should understand that pork is not really classified as white meat. It is really a red meat. It does become lighter when cooked, however.

The "other white meat" advertising campaign in North America was the result of advertising consultants working for the pork industry in America and trying to compete with our consumption of chicken and turkey. Although pork is technically red meat, what is true is that most pork is low in fat content.

And guess what? Pork is the most widely eaten meat in the world. Pork provides about 38 percent of the daily meat intake worldwide.

Enjoy your restaurant pork recipes and the company of those you share them with.

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Barbecue Pork Spareribs …Real Restaurant Recipe

Secret Barbecue Sauce Recipe

My restaurant guests count this restaurant recipe for pork spareribs as one of their favorite restaurant recipes ...but ...not for lunch. Why do you suppose?



My Barbecue Spareribs are a two or three napkin meal! People like to "dig in" but don't want to risk getting messy at lunch. For dinner, when they can return home and not go back to work or where ever, they devour these ribs.

I have three different methods for cooking the spareribs described on this page. Just select the method that is most convenient for you. The ribs will be great regardless of what method you choose.

The real secret to this recipe is actually the **barbecue sauce recipe.**

Pork Spareribs Recipe

With Secret Restaurant Recipe for Barbecue Sauce

Preparation time; 20 minutes. 3-4 servings.

Cooking Conversion Table

Ingredients:

3 pounds pork spareribs, cut into two rib pieces

Salt and black pepper

1 quart of my **secret barbecue sauce**

Instructions: Oven Method

Salt and pepper the ribs

Place the ribs in a roasting pan with inside of ribs down

Place the ribs in a 300 degree F oven until browned (about 1 hour)

Drain fat from pan

Spoon about 1 cup of the sauce over the ribs to coat them with a thin layer

Turn the ribs over and coat with more sauce

Bake 45 minutes

Turn and coat the ribs with the remaining sauce

Bake until tender (about 40-60 minutes more)

(**Continued On Next Page**)

Instructions: Slow Cooker Method (Crock Pot):

Salt and pepper the ribs
Brown the ribs in a skillet over medium low heat
Pour enough sauce in the crock pot to cover the bottom
Put one layer of ribs in the cooker and pour a thin layer of sauce over the ribs
Put one more layer of ribs in the cooker and pour a thin layer over those
Continue layering until all the ribs are in the cooker
Pour remaining sauce over the ribs
Cook on high heat for one hour
Turn heat down to low and cook about 6 hours or until very tender

Instructions: Boiling

(Spareribs are sometimes boiled and it does speed up the cooking time)
Place the ribs in a large stock pot and cover with boiling water
Bring to a boil, reduce heat and simmer for 30-45 minutes or until the ribs are tender
Drain and place ribs in a shallow or low roasting pan
Pour my **secret barbecue sauce** over the ribs, cover and refrigerate for 2 hours
Drain excess sauce into a bowl (do not leave excess sauce on the ribs or they may burn while grilling
Grill ribs for 30 minutes, basting with the sauce frequently the last 15 minutes of cooking

TA-DA! *That's it. Now you and your family can enjoy these wonderful pork spareribs - go ahead, use your fingers, just have extra napkins handy.*

Top Secret Restaurant Recipe for a Perfect Pork Roast
Brine Pork Recipe

A brine pork recipe from my restaurant will all but guarantee the best pork roast you have ever prepared. At least my restaurant guests tell me they have never had any better.

I do buy the best quality pork loin I can find, which undoubtedly makes a difference. But from my experience this brine recipe contributes a great deal to that ultimate taste test.

Brine Pork Recipe

Preparation time: 15 minutes but pork should marinate in brine for 12-24 hours. Makes enough brine for a 4-5 pound pork loin.

Cooking Conversion Table

Ingredients:
3/4 cup sugar
3/4 cup Kosher salt (or 6 tablespoons of table salt)
3 cups of hot water
5 cups of cold water
3 bay leaves, crumbled
1 tablespoon whole Allspice berries, lightly crushed
1 tablespoon whole black peppercorns, lightly crushed
10 medium garlic cloves, peeled and lightly crushed

Instructions:
In a large, wide pan or bowl, dissolve the sugar and salt in 3 cups of hot water
Add the Bay leaves, Allspice, peppercorns, garlic and 5 cups of cold water; stir to combine
Add the pork loin to the brine and cover the container with plastic wrap
Refrigerate 12-24 hours
Remove the pork loin from the brine and pick the spices off the meat
Dry the pork loin thoroughly with paper towels

That's it. For a restaurant recipe on how to cook the pork loin, **click here.**

And for a wonderful Sage Cranberry Dressing to serve with your pork, just **click here.**

Ham Recipe and Red Eye Gravy …Controversial Subjects and Recipes

A Favorite Restaurant Recipe

Let me begin this page featuring a ham recipe with red eye gravy by telling you I do not call my recipe "Country Ham and Red Eye Gravy" for a good reason.

For this restaurant recipe I don't use a true Country Ham. I use a good quality ham, however. My Red Eye Gravy recipe is as close to the real thing as you can get without using a Country ham. So I simply call it "Ham with Red Eye Gravy."

To understand the reason I say this, you should read my article, "Country Ham and Red Eye Gravy." Not all hams are created equal and there is no way my restaurant (nor very many restaurants anywhere) has the capacity to serve a true Country ham.

Often the difference among hams is in the curing process. Country hams are cured the old-fashioned way for 6-12 months! (Read the article, you'll be amazed.)

For now and for you, here is a very good ham recipe with red eye gravy. Whenever I serve it, my restaurant guests ask for more. It is a favorite restaurant recipe, even in the Pacific Northwest.

Ham with Red Eye Gravy

A Favorite Restaurant Pork Recipe
Preparation time: 15 minutes. Serves 6.

Cooking Conversion Table

Ingredients:
Six 1/4 inch thick slices of quality ham
1/4 cup packed brown sugar
1/2 cup strong coffee
A touch of water if absolutely necessary

Instructions:
Sauté ham over low heat, turning several times
Remove ham from the skillet and keep warm
Stir brown sugar into pan drippings
Cook over low heat until sugar dissolves, stirring constantly
Add coffee and simmer to reduce and thicken (about 5-8 minutes)
Return ham to the skillet to reheat if desired, then plate ham
Serve gravy over ham

In the South, they traditionally serve buttered grits and biscuits with their Country Ham and Red Eye Gravy. I serve country fried potatoes and my delicious **biscuits** (with lots of butter) ☺

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Pork Loin Recipe …Brine Pork Recipe



For this Pork Loin Recipe you will also need the **pork brine recipe**.

The brine recipe from my restaurant will all but guarantee the best pork roast you have ever prepared.

At least my restaurant guests tell me they have never had any better. The brine recipe is really what makes this a top secret restaurant recipe. That and my restaurant recipe for pork gravy.

Pork Loin Recipe

Preparation time: Takes 2 1/2 hours to cook, depending on size (4-5 pounds) but roast needs to marinate in pork brine for 12-24 hours. Serves 8.

Cooking Conversion Table

Ingredients:
One 4 pound boneless pork loin
Pork Brine (click the link for that recipe)
Sage Cranberry Dressing Recipe (if you want to serve your pork with this delicious dressing)
1 jar apple jelly (part of the secret)
Pork Gravy Recipe (again, click the link)

Instructions:
Make **pork brine** according to that recipe and marinate roast 12-24 hours
Heat apple jelly in a small sauce pan over medium-low heat, stirring occasionally until melted (5-7 minutes) and set aside
After removing your roast from the brine and drying it with paper towels, place the roast in a shallow roasting pan in a 400 degree F oven and brush apple jelly evenly over the surface of the meat and roast it until it turns brown on top (about 20 minutes)
Remove the roast from the oven and using tongs or a meat fork, turn the roast so that the bottom side faces up
Brush the roast again with apple jelly
Return the roast to the oven, reduce heat to 325 degrees F, cover and continue cooking until a meat thermometer inserted into the middle of the roast registers 150 degrees F (about 1 – 1 1/2 hours)
When the roast is cooked, remove it to a carving board and let stand, loosely covered with foil (about 15-20 minutes)
Make your gravy according to the **Pork Gravy Recipe** (have all ingredients ready to go)
Carve the meat into 1/4 inch – 1/2 inch thick slices
Serve the meat, dressing and gravy separately or place a scoop of dressing on each plate, tip the meat slices against the dressing and ladle the gravy over
Serve to my restaurant recipe for **oven-roasted acorn squash**

Favorite Spicy Pork Stir Fry Recipe
Delicious Recipe from Restaurant



This particular pork stir fry recipe is a bit spicy but is also a favorite restaurant recipe. You can use just about any vegetables you have on hand. This gives us a great deal of flexibility. And yes, the restaurant recipe will work with beef or chicken if you prefer.
To cut down on the "heat," you can reduce the amount of cayenne pepper.

Pork Stir Fry
A Real Restaurant Recipe
Preparation time: 15 minutes. Serves 5-6 depending on portion.

Cooking Conversion Table

Ingredients:
Peanut oil as needed for stir frying (or Canola oil)
2 pounds pork tenderloin, partially frozen for easier slicing
1 tablespoon garlic, minced
2 tablespoons sugar
2 tablespoons soy sauce
1 tablespoon sesame oil
1 tablespoon ground ginger
1 tablespoon rice vinegar
1 1/2 teaspoon cayenne pepper, or to taste
1 1/2 teaspoon ground ginger
2 1/2 pounds of vegetables, your choice (I like to use julienne carrots and green peppers and especially sliced water chestnuts, but you can substitute your favorites or whatever you have on hand)
Green onion cut on the bias (diagonal cuts) for a tasty garnish

Instructions:
Cut pork tenderloin into thin slices and set aside
Combine and mix sugar, soy sauce, sesame oil, vinegar, cayenne and ginger in a small dish and set aside
Heat peanut oil (or Canola oil) in a wok or sauté pan over high heat
Add pork and stir fry 30 seconds
Add garlic and vegetables and stir fry about 30 seconds more
Push pork and vegetables to the sides of the pan or wok
Add soy mixture, turn heat down to low and bring to simmer
Stir to coat meat and vegetables
Plate and garnish with green onions

Serve this pork stir fry with Jasmine rice, Basmati rice or brown rice.

Chapter 12: Pasta

So Many Pasta Choices! So Versatile!

Favorite Restaurant Recipes



Choices and versatility are understatements when talking pasta. There are so many kinds, shapes and flavors, each having its special uses and recipes. You can eat it hot or cold. It is used as an entrée, a salad and a side dish.

Red sauces, white sauces, olive oil ...just merging the "right" sauce with the right "noodle" becomes boggling for our "noodles." ☺

Don't worry about it. **Find quality recipes** and its almost like "painting by the numbers." *I've got the right recipes on my website and in my e-cookbooks.*

ALL my restaurant recipes have been tested (tasted), approved and requested by real restaurant customers over the past two decades! Each is a favorite restaurant recipe.

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Chicken Ricardo Pasta Recipe …Alfredo Sauce...



This Chicken Pasta Recipe is called a "Ricardo." It uses fettuccine pasta sautéed with a breast of chicken, mushrooms, zucchini, and some herbs and spices in my garlic cream sauce (Alfredo Sauce).

If there was such a thing as a secret to this recipe, it's the garlic cream sauce. An excellent Alfredo sauce is not only fabulous tasting, it is a "main player" in hundreds of other recipes!

Chicken Pasta Ricardo

Preparation time: about 30 minutes. Recipe is for 2 servings.

Cooking Conversion Table

Ingredients:
3 tablespoons clarified butter
Flour
1 teaspoon fresh garlic, minced
1/2 teaspoon salt
1/4 teaspoon white pepper
4 tablespoons white wine
1/2 cup heavy cream
12 ounces fettuccine, cooked
8 ounces chicken breast, thin sliced
2 ounces mushrooms, sliced
4 ounces zucchini, julienne
2 ounces Parmesan cheese, shredded

Instructions:
Heat a sauté pan to hot and add clarified butter
To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container & Discard the solids
Flour chicken, shake off excess and add to the pan the garlic, salt, white pepper and mushrooms
Sauté until garlic turns white
Deglaze the pan with white wine (pour wine into skillet around edges) and sauté one minute longer to thicken the sauce
Add zucchini, fettuccine noodles and heavy cream
Sauté until heated through and cream sauce is reduced to a thick consistency
Correct seasonings to taste
Turn onto plates or into pasta bowls and garnish with Parmesan cheese!

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Delicious Pasta Recipe with Scallops and Fresh Asparagus

Recipe from Restaurant

This restaurant pasta recipe combines some great products, especially when sautéed in my fabulous garlic cream sauce. This recipe calls for scallops but you can use the recipe with almost any seafood. In fact, if you leave the scallops and asparagus out of this recipe, you've got a great Fettuccine Alfredo.

Seafood Pasta Recipe: Fettuccine with Scallops and Asparagus

Preparation time: 20 minutes. Serves 6.

Cooking Conversion Table

Ingredients:

24 asparagus spears (small, thin spears preferred)
6 tablespoons clarified butter (see below)
8 cloves garlic, finely minced
1 1/2 pounds scallops
3 cups heavy cream
2 pounds fettuccine pasta, cooked **al dente**
1/2 cup fresh basil, finely chopped
1/4 cup fresh parsley, finely chopped
Salt and pepper to taste
1 cup Parmesan cheese, grated

Instructions:

Cook asparagus in a sauce pan until crisp-tender and put asparagus into cold water to stop the cooking process (better yet, steam cook the asparagus)
Drain asparagus and set aside

To clarify butter:

Melt butter over very low heat
Skim off impurities that rise to surface
Slowly pour off the oil part of the butter into another container
Discard the solids from the bottom of the pan. That's it

Place clarified butter in a large skillet
Add the minced garlic and **sauté** for 2 minutes (or until soft)
Add scallops and gently stir for 3 1/2-4 minutes until done
Add the cream, fettuccine pasta, basil, parsley, salt and pepper
Stir and simmer for about 3 minutes or until very hot
Place in pasta bowls or on plates and garnish each with 4 asparagus spears and Parmesan cheese

A restaurant recipe that will result in a meal you will be proud of!

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Linguine Pesto Recipe for Your Healthy Heart

Recipe from My Restaurant

Linguine Pesto Recipe: A Real Restaurant Recipe

Preparation time: 30 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
2 tablespoons olive oil
2-4 garlic, minced fine (depends on your taste)
1 small onion, peeled and diced
Salt and coarse black pepper
1 small zucchini, cut into matchsticks or coarsely grated
2/3 cup sliced mushrooms
1 chopped tomato
2 tablespoons fresh lemon juice (or dry white wine)
1/4 cup toasted pine nuts
1 pound linguine pasta, cooked **al dente'** (according to the directions on the package) **Pesto sauce** to taste
2/3 cup or more (I like more) fresh grated Parmesan cheese

Instructions:
Heat a large skillet or sauté pan over medium heat
Add the olive oil, onions, mushrooms and salt and pepper
Sauté' briefly
Add the tomato pieces and simmer for a few minutes, then add the zucchini
Cook for about 5 minutes on medium high heat or until the moisture is almost gone
Add the lemon juice or white wine and simmer to reduce the moisture
Add the cooked linguine pasta and pesto and heat thoroughly
Pour into pasta bowls and garnish with the pine nuts and Parmesan cheese

Serve this restaurant pasta dish with garlic bread and a glass of fine Merlot

Try My Pasta Salad Recipe …You'll Be Pleased!

My pasta salad recipe calls for Penne' pasta for eye appeal and two other very nutritious ingredients: smoked (wild) salmon and fresh asparagus!

This restaurant salad recipe is characteristic of the quality of all the recipes on my website. All are restaurant customer approved. They work!

Penne' Pasta Salad with Smoked Wild Salmon and Asparagus

Preparation time: 45 minutes, but pasta salad should be chilled for at least one hour when finished. This pasta salad recipe serves 6-8 people depending on portion desired.

Cooking Conversion Table

Ingredients:
6 tablespoons mayonnaise
1 1/2 tablespoons Dijon mustard
1 1/2 tablespoons sour cream
1 tablespoon fresh tarragon, chopped
1 tablespoon fresh lemon juice
1 tablespoon poppy seeds
Salt and pepper to taste
2 cups Penne' pasta
1 1/2 pounds of asparagus, ends trimmed, cut into one inch pieces
1/2 cup green onions, thinly sliced
8 ounces smoked salmon, cut into 1/2 inch pieces

Instructions:
Whisk first 6 ingredients in a medium bowl and season with salt and pepper
Cook pasta in large pot of boiling, salted water until pasta is almost tender but still firm to bite (al dente'- follow package directions)
Drain, but reserve 1/4 cup cooking liquid
Rinse pasta with cold water until cool and drain well in colander
While pasta is cooking, cook asparagus in a small amount of water in a skillet (or better yet, steam it) for about 1 minute in a steamer pan or basket
Drain asparagus and transfer to large bowl with the pasta
Add green onions and smoked salmon
Mix the reserved cooking liquid into the dressing
Add to salad and toss to blend
Season with salt and pepper and transfer to serving bowl and
Chill at least one hour and up to six hours for best flavor results

A YUMMY PASTA SALAD RECIPE

Scallop Pasta (Linguine) Recipe
Top Secret Restaurant Recipe ...
No Longer



The sea scallop is the largest of the scallops. This scallop pasta recipe calls for sea scallops but you can use the smaller bay scallops if you wish.

With the large sea scallop you usually get about 20-40 in one pound. They are best bought fresh, not frozen.

Scallops have a distinct, sweet odor when they are fresh.

They are sometimes cut into halves or quarters for cooking but you must take care not to over cook them. As soon as they lose their translucence and turn opaque, they are done. If you over cook scallops, they become tough.

Sea scallops are cooked in almost every way that fish is cooked. The most popular methods are sautéing, deep frying, broiling and poaching.

Bay scallops are about 1/2 inch in diameter, so you usually get about 50-90 per pound. Be especially careful when cooking bay scallops. Because they are small, they tend to cook very quickly and over cooking them is easy to do.

Because of their small size. Bay scallops are best if they are baked or sautéed.

This Sea Scallop Pasta Recipe calls for linguine pasta, but you can substitute fettuccine or other long, narrow pastas.

Enjoy what used to be a top secret restaurant recipe.

Sea Scallop Pasta Recipe
Preparation time: 20 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
6 ounces of clarified butter

To clarify butter:
- Melt butter over very low heat
- Skim off what comes to the surface
- Slowly pour off the oil part into another container
- Discard the solids

(**continued on next page**)

1 1/2 pounds sea scallops
6 ounces sun-dried tomatoes (a reason why this was a secret restaurant recipe)
1 pound linguine, seasoned with Kosher salt
Juice of half fresh lemon
1 teaspoon dried basil (1 tablespoon fresh basil is best)
4 ounces white wine (Pinot Grigio is best for this recipe)
Salt and fresh black pepper
4-6 ounces of freshly grated Parmesan cheese

Instructions:
Cook linguine as directed on package **(al dente)**
Drain and rinse with hot water and keep linguine warm
If using sea scallops and they are very large, cut them in half (or quarters)
Dry the scallops on and with paper towel
Heat the clarified butter in a large sauté pan over fairly high heat
Place the scallops and the sun-dried tomatoes in the sauté pan
Quickly sauté, shaking the pan often to keep the scallops from sticking (remember, they cook quickly)
When the scallops are about half done (about 2 minutes for bay scallops and cut sea scallops – 3 minutes for whole sea scallops) deglaze with white wine (pour wine around inside edges of pan) and reduce by cooking until wine is nearly evaporated
Add pasta, basil and lemon juice and cook until pasta is heated through
Correct seasoning with salt and fresh ground black pepper
Plate and sprinkle with Parmesan cheese

TA-DA! You have a delicious Scallop Pasta meal! Serve it with my **garlic bread** and a **salad.**

Seafood Fettuccine …Signature Restaurant Recipe

This seafood fettuccine recipe is a signature item for my restaurant. It has been a secret restaurant recipe for many years ...until now. You can substitute any seafood you want or like!

AND if you want a wonderful seafood sauté, you can simply leave out the pasta. You can serve the seafood over rice! What flexibility!

Seafood Fettuccine Recipe: A Real Restaurant Recipe

Preparation time: about 20 minutes. Serves 2-3 generous portions.

Cooking Conversion Table

Ingredients:
2 tablespoons clarified butter
3 ounces of halibut pieces (or cod)
6 uncooked prawns, peeled and de-veined (21-25 count size)
1 teaspoon minced garlic
1/2 teaspoon salt
1/4 teaspoon white pepper
3 tablespoons white wine
4 ounces cooked bay shrimp
3 ounces Dungeness crab legs
1/2 cup heavy cream
12 ounces cooked fettuccine pasta (al dente')
Parmesan cheese, shredded (preferably fresh)
Fresh minced Dill (can use dried)

Instructions:
To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container
Discard the solids

Instructions:
Heat sauté pan over medium heat. When hot add clarified butter
Flour halibut (or cod) and the prawns, shaking off excess and add these to the pan and sauté one-two minutes, then turn pieces over and cook one minute more; then
Add minced garlic, salt and white pepper and sauté until garlic turns white (DO NOT BURN)
Turn heat up a little and deglaze with wine (pour wine into pan along the sides of the pan) and cook to reduce volume by half
Add bay shrimp, crab, heavy cream and fettuccine pasta
Sauté until thoroughly heated through and sauce is thickened
Adjust seasoning to taste
Turn out onto plates or pasta bowls and garnish with Parmesan cheese and dill

Pasta Recipe - Shrimp Recipe
Favorite Restaurant Recipe
Recipe Met the Ultimate Test



This Pasta Recipe with Shrimp was submitted by a reader of my website and e-newsletter. I put the recipe to the **ultimate test.** I made it and served it to my restaurant guests. Karen, you now have a real restaurant recipe! My guests loved your recipe.

Karen noted that her recipe calls for skim milk and part-skim Ricotta cheese to help reduce the calories in the meal. An added bonus without the loss of the delicious factor.

Enjoy Karen's real restaurant recipe.

Pasta Shrimp Recipe
Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
2 tablespoons olive oil
1 cup sliced onions
1 1/2 cups packed grated zucchini
4 large cloves of minced garlic
1/2 cup skim milk
2 ounces fresh grated Parmesan cheese
1 1/2 cups part-skim Ricotta cheese
8 ounces cooked bay shrimp or prawns
4 cups hot cooked fettuccine pasta
Fresh minced parsley or basil for garnish

Instructions:
Heat 2 teaspoons of olive oil in large sauté pan or skillet over medium heat
Add sliced onions and sauté
Add zucchini and garlic and cook for 5 minutes
Combine the milk, Parmesan cheese and Ricotta cheese in a bowl and then add to the pan and cook until thick (about 10 minutes)
Toss the sauce with the shrimp and hot fettuccine
Heat until thoroughly hot, but do not boil
Garnish with more grated Parmesan cheese and fresh minced parsley or basil

There you have it! Try your restaurant recipe from Karen. She said this recipe has been a top secret family recipe but decided to share it because I was publishing every top secret restaurant recipe of mine. ☺

Delicious Vegetarian Pasta Recipe …Good for the Heart Recipe
Another Real Restaurant Recipe



This restaurant Vegetarian Pasta Recipe is NOT just for vegetarians. It is a hit with all my restaurant customers because ...

It IS delicious.
It is not prepared with cream sauce or red sauce which many pasta recipes are.
And it is a vegetarian recipe. My restaurant recipes have something for everyone to enjoy.

Vegetarian Pasta Recipe: Recipe from Restaurant
Preparation time: about 30 minutes. Serves 2.

Cooking Conversion Table

Ingredients:
1 1/2 tablespoons olive oil
2 cloves garlic, minced
3 tablespoons onion, chopped
Salt and coarse black pepper
1/3 cup zucchini, cut into "match sticks"
1/3 cup mushrooms, sliced
1/4 cup tomatoes, chopped (and/or sugar snap peas)
Fresh basil to taste, chopped
Fresh parsley to taste, chopped
1 tablespoon fresh lemon juice
2 tablespoon toasted pine nuts (or other toasted nuts if you prefer)
12 ounces linguine pasta, cooked **al dente'**
Shredded Parmesan cheese for garnish

Instructions:
In a hot pan, place the olive oil, sprinkle in the salt and pepper, and sauté onion and garlic briefly (DO NOT BURN GARLIC)
Add the match stick zucchini and mushrooms. Cook briefly
Add lemon juice, basil and tomatoes, sugar snap peas if using, and linguine pasta
Sauté until heated thoroughly
Pour into pasta bowls and top with toasted pine nuts and Parmesan cheese

There you have it! A wonderful vegetarian restaurant recipe with pasta and vegetables.
Serve it with some crusty bread! I do at my restaurant.

Chapter 13: Vegetables & Starches

Vegetable & Starch Recipes

Each Recipe Is a Restaurant Recipe
Secret Restaurant Recipe No Longer



Vegetables and starches play an important, although sometimes unappreciated, role in our diets and eating habits. Too often they are thought of as secondary to an entree. This really shouldn't be the case.

With quality recipes, like my restaurant recipes, these foods can enhance your entire eating experience. That is exactly what each restaurant recipe of mine will do for you and your meals.

You can cook with confidence and style!

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Fall and Winter …Favorite Restaurant Recipe
Baked Acorn Squash Recipe

Squash is a classic harvest side dish but with this restaurant recipe and even though many of my restaurant guests are meat lovers, most of them can actually make a meal out of this baked squash recipe.

Squash can be roasted, baked or puréed. Cook a squash, remove the flesh, mash it and serve it that way or make a soup, muffins, breads or even desserts. Pumpkin pie anyone? ☺

Squash really is delicious when baked with brown sugar (or honey) and butter. It has a sweet, nutty flavor that everyone seems to love.

Small individual squash can be served whole and when I have these on hand, I usually stuff them with sausage and other meats or other vegetables with seasonings and then bake them.
This squash recipe assumes the larger size that you must cut into portions. Make sure you use a sharp knife when you do so and please be very careful.

Acorn Squash Recipe
Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
2 small acorn squash
Melted butter as needed
2 tablespoons brown sugar
Salt and pepper, to taste

Instructions:
Wash and cut (be careful) squash in half length wise (if using one medium-large squash, cut again into portion size servings)
Scrape out seeds
Brush the surface of the flesh and the cavity with melted butter (I like a lot)
Place the squash pieces close together; cut side down, on a baking sheet
Bake at 350 degrees F until almost tender (about 35-40 minutes)
Turn squash cut side up and brush again with butter
Sprinkle the cavities with brown sugar and salt
Bake again for 10-15 minutes until the surface is glazed
Add butter and serve. You and your guests may want to add your own salt and pepper to suit your individual tastes and/or diets.

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Baked Mashed Potatoes …Delicious Way to Use Leftovers
Recipe from Restaurant



These baked mashed potatoes are so good you'll make extra mashed potatoes just so you can use my restaurant recipe the next day!

You can use leftover mashed potatoes in a variety of ways.
Use them as a base for cream soups and chowders.

Or try topping my meatloaf with mashed potatoes and then baking until lightly browned.

Another good way to use mashed potatoes is to top seasoned ground beef and shredded cheddar cheese and then broil until browned.

ENJOY your restaurant recipe and the company of those you share it with!

Baked Mashed Potatoes
Another Real Restaurant Recipe

Preparation time: 15 minutes. Servings: 4.

Cooking Conversion Table

Ingredients:
3 cups cold mashed potatoes
1-3 tablespoons butter
2 small eggs
1/2-1 cup hot milk
3/4 teaspoon salt
1/8 teaspoon white pepper

Instructions:
Heat butter and milk together
Whip potatoes in electric mixer with eggs and add half of the hot milk with seasonings
Add remaining milk only if needed to moisten well. (Potatoes will become much softer when hot so don't allow them to become "soupy.")
Place in greased baking dish and bake at 375 degree F oven until brown (about 30 minutes)

Try topping the potatoes with cheese the last few minutes in oven. I do! ☺

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Barbecue Baked Beans



Restaurant Recipe Is Secret Restaurant Recipe No Longer

My restaurant recipe for barbecue baked beans was originally developed by one of my long time food servers and I "tweaked" the recipe for use at my restaurant with her permission.

I named the restaurant recipe "Dee Dee's Beans" in her honor.

This restaurant recipe has been used many times by me because it "serves two masters:" delicious taste and time. It is unbelievably simple but produces such a fabulous result that my customers (guests) frequently ask me for my secret restaurant recipe.

Dee Dee's Barbecued Baked Beans

Secret Restaurant Recipe No Longer
Preparation time: 10 minutes. Servings: 1 1/2 quarts.

Cooking Conversion Table

Ingredients:
53 oz can Pork & Beans
Four slices of bacon
1 teaspoon liquid smoke
3/4 cup brown sugar
3/4 cup barbecue sauce
1/4 cup molasses
One tablespoon minced onion
1 tablespoon chili powder
1 tablespoon mustard

Instructions:
Mix all ingredients together
Bake in 325-350 degree F oven for 60-75 minutes

Dee Dee's beans are great with my **Barbecue Hamburgers with a whiskey BBQ sauce and double cheese!** I also add a delicious **traditional potato salad** to round out the meal.

Save Some Bourbon for Your Sweet Potatoes...
Secret Recipe from Restaurant



Sweet potatoes play an important part of tried and true "comfort foods."

My restaurant has always had home-style meals (comfort food) reminiscent of mom's cooking on my menus.

And often you can use combinations of seasonings, sauces, butters and even alcohol to enhance traditional foods. This is one of those recipes. It is a free restaurant secret recipe!

These bourbon mashed potatoes will be a star component of your fabulous meal. But you can use this vegetable in many different ways.

- Use them as a flavorful base for soups and sauces.
- Have you ever tried spiced fries cut from this vegetable?
- How about as an appetizer, especially with certain dips?
- Consider whipping flavored sautéed leeks and mushrooms with these potatoes.

The possibilities are endless. And they are an excellent source of vitamins and fiber.

Bourbon Mashed Sweet Potatoes:
Secret Restaurant Recipe No Longer
Preparation time: 1 hour. Servings: 4.

Cooking Conversion Table

Ingredients:
Six warm roasted whole sweet potatoes, about 2 pounds, skin left on or cut open, scoop out into bowl and mash
1/4 cup heavy cream
1/4 cup bourbon
2 tablespoons butter
Salt and pepper

Instructions:
Over low heat, partially mash the sweet potatoes
Add the cream, bourbon and butter
Continue to mash until all the ingredients are incorporated and the potatoes are smooth but with small lumps
Season with salt and pepper

YUMMY!
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Garlic Mashed Potato Recipe …A Favorite Restaurant Recipe
Once a Secret Restaurant Recipe



I think potatoes, including garlic mashed potatoes, sometimes get a "bum rap" in terms of their health value. For instance, did you know that one medium potato provides almost one-half the daily requirement for vitamin C?

We only need to remember not to over indulge. I think that is true of most foods. I believe in eating a balanced diet and not over-eating.

This restaurant recipe is delicious with an all natural, dry-aged steak, roast beef, pork chop, roast chicken or salmon, halibut, or other seafood.

Garlic Mashed Potato Recipe
Preparation time: 30 minutes. Servings: 8.

Cooking Conversion Table

Ingredients:
3 pounds peeled potatoes cut into similar size pieces
1/4 cup butter (2 ounces)
1/4 cup whipping cream (or to your taste)
Salt
1/2 teaspoon white pepper
1 teaspoon garlic powder
1 tablespoon fresh minced garlic

Instructions:
Cover potatoes and minced garlic with cold water, and bring to a boil
Turn down heat to allow potatoes to simmer until soft
Pour off water or save for another use
Add butter, cream and seasonings and mash potatoes using hand masher or electric mixer (leave a few small lumps)
If using electric mixer, do not beat too much or potatoes will become too pasty
Correct seasoning

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Glazed Carrot Recipe

Recipe from Restaurant
"Eat your carrots! They are good for your eyesight!"

My restaurant glazed carrot recipe makes it easy.

Parents often used this line to encourage children to eat their carrots. Carrots are a good source of Vitamin A which is important for you health, including your eyes.

But eating carrots will apparently not actually **improve** your eyesight. They will help to sustain it, however.

Where did parents get such a notion? The growers and processors of carrots? Wrong.

Supposedly the British made up this story as a "cover" for why their pilots were so successful shooting down enemy bombers before reaching the English Channel during WWII. They did not want the enemy to discover they had Airborne Interception Radar.

What parents should have done was to acquire some quality recipes to enhance the taste of those cooked carrots such as my real restaurant recipe.

Glazed Carrots: Another Favorite Restaurant Recipe

Preparation Time: 15 minutes. Servings: 4-6.

Cooking Conversion Table

Ingredients:
1 pound carrots, peeled & sliced or julienne
3 tablespoons butter
2 tablespoons sugar
1/2 teaspoon paprika
Juice of half a lemon
Salt and pepper, if needed

Instructions:
Cook carrots until tender
Mix in a skillet the butter, sugar, lemon juice and paprika
Add carrots and sauté 10 minutes

That's it! Delicious carrots!

All my restaurant recipes "work." How do I know? My restaurant customers have "tested" them and "approved" them and requested them. It is true for this carrot recipe and every one of the restaurant recipes on my website. **You can cook with confidence and style!**

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Mashed Sweet Potato Recipe with Rum!

A

"Southern Flair?"
Secret Recipe From Restaurant

I developed this restaurant mashed sweet potato recipe for a Women's Networking group that wanted something with a "southern flair." Is it the coconut and/or pecans or the rum?

Mashed Sweet Potatoes with Rum

Preparation time: 45 minutes. Number of servings: 6-8.

Cooking Conversion Table

Ingredients:
Two pounds mashed sweet potatoes
1/2 teaspoon cinnamon or to taste
1/8 teaspoon nutmeg or to taste
2 tablespoons light rum
2 tablespoons soft butter
2 tablespoons whipping cream
2/3 cup coconut
1 tablespoon butter
Orange zest (grated orange peel) for garnish

Instructions:
Combine and mash above ingredients except coconut and 1 tablespoon butter
Leave a few small lumps
Bake in casserole dish at 325 degrees F for 35 minutes
Melt 1 tablespoon butter and toss with coconut
Sprinkle border of coconut around edge of pan
Bake 10-15 minutes
Sprinkle with orange zest, if desired

As an option you could substitute chopped pecans for coconut or use a little of each.

Sweet potatoes may be boiled or baked. If baked, allow them to cool enough to handle, cut open and scoop out into a bowl and mash with other ingredients.

Serve the restaurant recipe for sweet potatoes with baked ham, roast turkey, roast pork, roast prime rib or as a buffet side dish.

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Roasted Vegetable Recipe

Use Tender, New Baby Vegetables
A Favorite Restaurant Recipe



Enjoy the wonderful tastes of fresh baby vegetables with this roasted vegetable recipe. By roasting the potatoes with the other vegetables you eliminate the extra step needed if you were to cook them separately. This restaurant recipe is quick and easy, but produces very full, delicious flavors.

Oven Roasted Potatoes and Vegetables

Another Real Restaurant Recipe
Preparation time: 15 minutes. Serves 4

Cooking Conversion Table

Ingredients:
1/3 cup olive oil
8 small, new potatoes, cut in half
1/2 Walla Walla or red onion, cut into 4 wedges
8 baby carrots
2 cloves garlic, peeled
Sea Salt and fresh ground pepper
Fresh parsley, chopped (use the sprigs but not the stems). I like the Italian variety
Juice of one lemon (optional, but very good)

Instructions:
Preheat the oven to 400 degrees F
Toss the potatoes and vegetables in a mixing bowl with the olive oil, salt and pepper
Spread the vegetables in a single layer in a roasting pan
Roast in the upper third of the oven for 25-30 minutes or until tender
Remove from the oven, squeeze the lemon juice over the vegetables
Sprinkle vegetables with chopped parsley

This oven roasted vegetable recipe "works" with many different entrees, from baked chicken to steak and pork.

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Roasted Red Potato Recipe



Use my restaurant roasted red potato recipe with Herb Grilled Salmon, Pepper Steak, London Broil, Honey Baked Chicken or Chicken Kiev.

These potatoes will be enjoyed by all. If you have access to fresh herbs please use them.

Red Potato Recipe

Another Real Restaurant Recipe
Preparation time: 15 minutes. Serves: 8-12.

Cooking Conversion Table

Ingredients:
5 pounds baby red potatoes
1/4 cup butter
2-3 tablespoons chopped fresh parsley or 1 tablespoon dried
1 tablespoon fresh lemon juice (about 1/2 a lemon)
1 teaspoon dried chives
1/2 teaspoon dried dill
Kosher salt and coarse black pepper

Instructions:
Melt butter with herbs and lemon juice over very low heat
Wash potatoes, cut into halves and dry before putting on sheet pan or low baking dish
Pour butter over potatoes and sprinkle with salt and pepper
Toss to coat all potatoes
Bake in 375 degree F oven turning occasionally for 30-40 minutes or until potatoes are just soft

For another fabulous restaurant recipe for a starch option click on **Garlic Mashed Potatoes.**

Sage Cranberry Dressing …Delicious Side Dish or Stuffing
Favorite Restaurant Recipe



I love to serve this dressing with **roast pork loin** or **lemon roasted chicken** or roast turkey.

For this recipe, all the ingredients that require cooking must be completely cooked before combining with the other dressing ingredients as they will cook very little during the remaining baking or roasting process.

Here are some additional food safety measures to remember:

- Cool all the ingredients before combining to avoid bacteria growth potentials.
- Never allow baked or unbaked dressing to stay in the "Food Danger Zone" (40 to 140 degrees F) longer than one hour.
- Refrigerate unbaked dressing if you are not going to bake it immediately.
- Hold baked dressing above 140 degrees F for serving or chill uncovered as rapidly as possible.
- Reheat baked dressing rapidly to an internal temperature of 180 degrees F.
- Bake dressing in shallow pans (2 inches deep – no more)

Preparation time: 12-14 minutes. Serves 8-10 (Makes enough to loosely stuff a 20 pound turkey).

Cooking Conversion Table

Ingredients:
1 1/2 cups diced celery
1/2 cup chopped onion
1/4 cup butter
1 1/2 quarts dried cubed bread (for cornbread dressing, substitute cornbread for all or part of the bread in the recipe)
1 teaspoon of salt
1/2 teaspoon poultry seasoning
1/4 teaspoon black pepper
3/4 cup craisins (sun-dried cranberries)
1/4 cup chopped pecans, optional
1 cup cold chicken broth

Instructions:
Sauté the celery and onion lightly in the butter until tender but not browned; cool
Combine the bread and cooked vegetables in a large mixing bowl
Add the herbs, craisins, pecans and seasonings
Toss gently until all ingredients are well mixed
Add the stock a little at a time and mix the dressing lightly after each addition
Add just enough stock to make the dressing slightly moist, neither dry nor soggy
Correct seasoning
Place in a greased baking pan and bake at 375 degrees F until hot in the center (about 1 hour)

A Restaurant Squash Recipe You Can Count On
A Favorite Restaurant Recipe



Squash Recipe - Creole - Style
Favorite Restaurant Recipe
Preparation time: 15 minutes. Servings: 8.

Cooking Conversion Table

Ingredients:
2 pounds small yellow squash or zucchini (or both)
1 tablespoon butter
1/2 cup sliced red onion
1 teaspoon salt
Black pepper to taste
1 can (1 pound) stewed tomatoes

Instructions:
Peel squash if necessary
Cut them crosswise into slices about 3/8 inch thick
Heat butter over medium high heat in a large skillet
Sauté' onion for 2-3 minutes
Add sliced squash, salt and pepper; toss together lightly
Lower heat and cook until crisp tender
Add stewed tomatoes, and toss to combine
Cook until tomatoes are heated through

If you like garlic, add 1 tablespoon of minced garlic when adding the squash.

This restaurant style recipe is very good served with **Blackened Fish.** One complements the other.



Zucchini Patty Recipe

Saves The Day!
Abundant Zucchini Used Well
Recipe From Restaurant

This zucchini patty recipe is from a reader of my website. She shared her recipe by submitting the vegetable recipe using my recipe submission form.

Zucchini Patty Recipe

Preparation time: 20 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
2 tablespoons each of butter and peanut or vegetable oil for frying
3 cups grated zucchini (let stand for about 20 minutes)
1 large egg, slightly beaten
1/4 cup green onion, minced
3/4-1 cup cracker crumbs
1 teaspoon Johnny's seasoning spice (or to taste)
1/2 teaspoon salt
1/8 teaspoon freshly ground black pepper

Optional ingredients:
3-4 tablespoons freshly grated Parmesan cheese
Grated carrots
Minced garlic (or garlic powder)
Diced peppers or any other grated or minced vegetables you like

Also very good when topped with a dollop of sour cream!

Instructions:
Heat 1 tablespoon each of the butter and oil in a 12 inch skillet or on a griddle over moderate heat
With your hands, squeeze out the excess moisture from the shredded zucchini and put into a large mixing bowl
Add a slightly beaten egg, 3/4 cup of the cracker crumbs, onions, Johnny's seasoning, salt and pepper and any optional additions you desire
If the batter is too moist, add remaining cracker crumbs or enough to hold the patties together
With a spoon, drop the batter into the hot butter-oil combination to form 2 - 2 1/2 inch patties
Flatten each patty slightly with the back of your spoon
Cook the patties for 3-4 minutes on each side or until they are golden brown
Salt and pepper each patty if desired
Keep warm in a very low oven while you fry the remaining patties, or take them right to the table to be eaten (ENJOYED!) Serve with a lemon wedge.

Chapter 14: Sauces and Gravies

Sauce Is Like Seasoning …Enhance the Food … Don’t Over-Power It
Restaurant Sauce Recipes

Congratulate yourself!
You now have some real restaurant recipes used to help build a restaurant business (mine)!



Master This Classic Alfredo Sauce…
You'll Have Many Restaurant Recipes Mastered



It's true! If you master my restaurant recipe for classic Alfredo Sauce, you'll be able to cook literally dozens and dozens of other great tasting recipes with little or no difficulty.

Once you have the garlic cream sauce, to make an Alfredo pasta (like the one pictured) all you do is add the sauce to the cooked (al dente) pasta.

The sauce is used for many sautés and pastas. Pasta and Seafood "loves" to be "married" with this restaurant classic garlic cream sauce.

Restaurant Recipe: Alfredo Sauce

Preparation time: about 45 minutes. Number of servings: one quart, about 10 servings.
Use 4 ounces of sauce for every 6-7 ounces of cooked pasta.

Cooking Conversion Table

Ingredients:
1 quart heavy cream
1/4 pound butter (1 cube)
2 1/2 tablespoons garlic, chopped
1 cup white wine (chardonnay works well)
1 tablespoon sea salt
1 teaspoon white pepper
1 teaspoon garlic powder

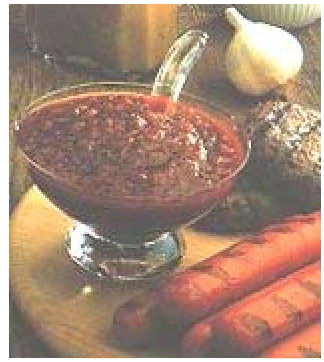
Instructions:
In a 2 1/2 - 3 quart sauce pan over medium-low, heat the heavy cream to 170 degrees, using a thermometer to be accurate and stirring frequently
In the meantime, melt the butter in another sauce pan and add the wine, garlic and salt and pepper and bring to a boil over medium heat
Reduce heat to medium-low and cook until the volume is reduced by half
At this point, add the wine mixture to the heated heavy cream and stir for 15 more minutes (do not boil)

That's it! You're done!

If you are using the sauce immediately, simply pour or ladle sauce over hot pasta in a pasta bowl and garnish with freshly grated Parmesan cheese. However, if you do not use the Alfredo Sauce immediately, you must refrigerate it in a shallow pan (2" deep) uncovered until cold. Once cold, you can transfer it to a deep container.

Fabulous Barbecue Sauce Recipe …Barbecue Sauce a Restaurant Recipe

Favorite Restaurant Recipe



Whatever you wish to grill or barbecue, this barbecue sauce recipe is what you need to please your palate..

Restaurant Barbecue Sauce Recipe

A Favorite Restaurant Recipe
Preparation time: 10-12 minutes. Makes one quart.

Cooking Conversion Table

Ingredients:
1/2 cup finely chopped onion
1 tablespoon butter
3 cups of tomato puree
2 tablespoons Lea and Perrins Worcestershire sauce
2 tablespoons A-1 Sauce
2 tablespoons Heinz 57 Sauce
1 tablespoon yellow mustard
1/2 cup brown sugar
2 1/2 tablespoons honey
2 1/4 teaspoons liquid smoke
2 1/4 teaspoons red wine vinegar
Cayenne to taste (optional – start with 1 teaspoon)
Salt and Pepper to taste

Instructions:
Heat a large sauté pan or sauce pan over low heat
Add butter and onions and cook until the onions are soft
Add all other ingredients, turn heat up to medium-low and bring to a boil
Turn heat down to low and simmer sauce for 20 minutes, until flavors blend
Remove from heat, taste and correct seasoning
Store in refrigerator uncovered until cool and then cover or use immediately

To thin sauce, use any of the following: water, beef or chicken stock, white or cider vinegar, apple juice, wine or beer.

To thicken sauce, mix 1/4 cup cold water or other liquid (above) with 2 tablespoons cornstarch and add to sauce a little at a time until you have achieved the correct consistency.

Note: A couple tablespoons of bourbon or whiskey make a fine flavor enhancement to this sauce if you wish. See my **whiskey BBQ sauce recipe**, also.



Béchamel Sauce Recipe

Foundation for Many Sauces

A **sauce**, such as this Béchamel Sauce, works like a seasoning. Sauces should enhance the flavors of foods, not dominate them. This restaurant recipe is for a classic white sauce used for "creaming" certain foods such as au gratin potatoes, spinach and macaroni and cheese.

You can use it as a foundation for creating numerous other delicious sauces such as Mornay sauce, Cheddar cheese sauce, mustard sauce, just to name a few.

Béchamel Sauce Recipe

Preparation Time: 1 hour. Amount: 2 quarts.

Cooking Conversion Table

Ingredients:
4 ounces of clarified butter
4 ounces of flour
1/2 gallon milk
1/2 small onion, peeled
1 whole clove
1 small bay leaf
Salt, nutmeg, white pepper

Instructions:
To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container
Discard the solids

Heat clarified butter in a heavy sauce pot over low heat
Add the flour and make a white "roux." Cool roux slightly
In another sauce pan, scald the milk and gradually add it to the roux, beating constantly
Bring the sauce to a boil, stirring constantly. Reduce heat to simmer
Stick the bay leaf to the 1/2 onion with the clove and add it to the sauce
Simmer at least 30 minutes, stirring occasionally
Adjust the consistency with more scalded milk if necessary
Season very lightly with salt, nutmeg and white pepper (spice flavors should not dominate)
Strain the sauce through a sieve lined with cheese cloth.
Cover or spread melted butter on surface to prevent skin formation
Use immediately or store in refrigerator

You Don't Have To Whip

Blender Hollandaise Sauce Recipe

Recipe from Restaurant



The original Hollandaise Sauce Recipe requires a cook to use a wire whip (or whisk) in a continual and vigorous manner. The method can be a little time-consuming and sometimes discouraging.

I have placed this alternative method in my cookbook for you to try. It uses a blender instead of a whisk (or whip).

Blender Hollandaise Sauce

A Real Restaurant Recipe
Preparation time: 2-3 minutes. Makes 1 cup or four 2 ounce servings.

Cooking Conversion Table

Ingredients:
4 egg yolks
1/2 teaspoon salt
1/2 teaspoon dry mustard
1 tablespoon lemon juice
One or two drops of Tabasco sauce or a pinch of cayenne pepper (careful not to over do it)
1/4 butter, melted (it will need to be hot at the right time)

Instructions:
Place the egg yolks, salt, mustard, lemon juice and Tabasco (or cayenne) in your blender bowl
Heat the butter, get it hot but DO NOT BURN
Blend for 3 seconds, then (turn on the blender again) and while it is going, pour in the butter (which should be hot). The hollandaise sauce will thicken immediately

That's all there is to it.

Serve your Hollandaise over vegetables, poached eggs, seafood or meats. *It's great!*

Blueberry Sauce Recipe …Delicious Topping

Recipe from Restaurant



This blueberry sauce recipe is really a fabulous addition for pancakes, French toast, cheesecake or Pound Cake.

Oh! Don't forget to top your vanilla ice cream with this sauce!

Recipe for Blueberry Sauce

Another Restaurant Recipe

Preparation Time: 30 minutes. Serves: 6.

Cooking Conversion Table

Ingredients:

1 cup + 2 tablespoons sugar
6 tablespoons boiling water
3 cups blueberries
6 tablespoons cornstarch
6 tablespoons cold water
1 1/2 teaspoons lemon juice

Instructions:

Add sugar to boiling water and simmer 5 minutes
Add berries, simmer until heated through and blueberries begin to pop
Make paste of cornstarch and water
Add a small amount of hot berry mixture then stir into the berries
Simmer 10 minutes or until sauce becomes clear
Use immediately or store in refrigerator

Treat Your Beef With Respect!
Enhance It with Bordelaise Sauce
A Real Restaurant Recipe

Would like a delicious Bordelaise Sauce to enhance a beef entrée? Congratulations! **You have exactly what you need.**

My restaurant recipe for this sauce is both delicious and relatively easy to make. However, it does take some time to cook (reduce). On the other hand, this restaurant recipe will give you enough sauce to use several times over.

Use my Bordelaise sauce with roast beef, pork roast, sirloin steak or tenderloin steak! I do ... and my restaurant customers approve. They have asked me for this restaurant recipe many times.

Bordelaise Recipe
Sauce Recipe from Restaurant
Preparation time: 1 hour. Number of servings: 20-25.

Cooking Conversion Table

Ingredients:
1 cup dry red wine
2 ounce chopped shallots
1/4 teaspoon crushed peppercorns
Pinch of thyme
1/2 Bay leaf
1 quart demi-glace
2 ounces butter

Instructions:
Combine wine, shallots, peppercorns, thyme, Bay leaf in sauce pan
Cook slowly until reduced by three-fourths (liquid will be 1/4 of the original volume, hence the flavor!)
Add demi-glace
Simmer 15 to 20 minutes, then cut 2 ounces of butter into pieces and swirl in

Use immediately or store in refrigerator. Cool in a shallow pan.

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Treat Your Pork or Beef …Delicious Brandy Sauce Recipe!

Real Restaurant Recipe



You and the pork or beef you prepare will love this Brandy Sauce Recipe! It's quick and easy, but so delicious.

ENJOY this simple, but yummy restaurant recipe.

Restaurant Sauce Recipe with Brandy

Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
Salt and pepper
1 tablespoon butter
3 tablespoons shallots, chopped
1 tablespoon green peppercorns
1 cup beef broth
1 tablespoon whole grain Dijon mustard
2 tablespoons heavy cream
2 tablespoons brandy or a touch more) ☺
2 tablespoons chopped chives for garnish

Instructions:
Salt and pepper meat on both sides
Heat butter in medium skillet on medium heat
Add meat; cook 5-6 minutes; turn, cook another 5-6 minutes
Remove to platter and cover with foil to keep warm
In same skillet, add shallots and peppercorns and cook 2 minutes or until soft
Add broth, mustard, cream and brandy and cook 5 minutes or until reduced to 1/2
Place meat on serving plates
Top with sauce, garnish with chopped chives

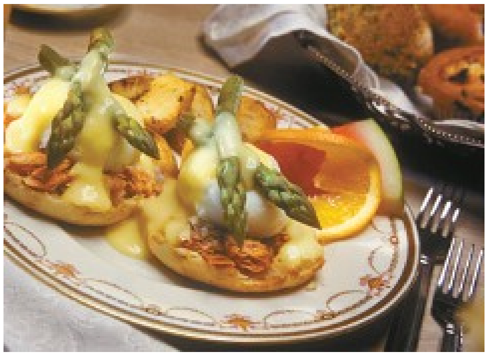
That's all there is to this delicious brandy sauce.

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This is an easy variation of the classic Hollandaise Sauce recipe, but it provides a really delicious blend of flavors.

Enjoy this sauce over a Seafood Benedict or a Seafood Omelet.
I especially like this dill-caper variation with wild salmon, halibut and cod.

Dill-Caper Hollandaise Sauce



Preparation time: 20 minutes. Serves: 6-8.

Cooking Conversion Table

Ingredients:
2 cups **Hollandaise Sauce**
3 tablespoon fresh, chopped dill
4 tablespoons finely chopped capers

Instructions:
Combine all ingredients and serve

Delicious Hollandaise Sauce …So Many Uses!
Real Restaurant Sauce Recipe



I think this restaurant recipe for hollandaise sauce can make a fabulous eating experience out of the simplest cooked eggs, vegetables, seafood or meats.

To have this restaurant recipe for this sauce turn out properly you need to follow the instructions carefully, have a really good wire whip and reasonably strong wrists. ☺

Hollandaise Sauce
Preparation time: 12-15 minutes. Servings: 12-15.

Cooking Conversion Table

Ingredients:
12 egg yolks
1 cup boiling water
1/4 cup lemon juice
1/2 teaspoon kosher salt
1/8 teaspoon cayenne pepper
1 teaspoon garlic powder, optional
24 ounces clarified butter (start with two pounds of butter)

To clarify butter:
Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container
Discard the solids

Instructions:
In a sauce pan, combine lemon juice, salt and cayenne and warm this mixture slightly
In a separate pan, warm the clarified butter
Using a round bottom stainless steel bowl over a pan of simmering water, beat egg yolks with wire whip and add the boiling water very slowly while continuing to whip
Add the lemon juice, salt and cayenne mixture and whip over the boiling water until eggs are cooked and mixture is semi-thick
Using a ladle, slowly and gradually add a few drops of hot clarified butter at a time to the egg mixture while whipping with the wire whip. Scrape the mixture away from the sides and bottom of your stainless steel bowl as you stir to keep the sauce smooth

That's all there is to it but you'll be pleased with the taste of my restaurant recipe for Hollandaise Sauce and its many uses.

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Delicious Marinara Sauce

Restaurant Recipe for Flexibility



Use my restaurant recipe for Marinara Sauce as a pasta sauce (no meat pasta), as a soup base, on pizza or as a dip for cheese sticks. It's delicious and easy to make.

Preparation Time: 1 hour. Number of Servings: 12-15.

[Cooking Conversion Table]

Ingredients:
1/4 pound of butter (or use olive oil)
1/4 cup chopped garlic
3 1/2 pounds crushed tomatoes
One 26 ounce can of tomato sauce
1 1/2 teaspoons dry basil (prefer 4 1/2 teaspoons fresh basil)
1 1/2 teaspoon coarse black pepper

Now, BEFORE you begin ...
Do not use aluminum pans unless they are hard anodized aluminum. This and other recipes that contain tomatoes will react with aluminum (or is it the other way around?) and cause an "off taste."

Also this sauce scorches easily so PLEASE keep "it" to a simmer. Simmer means to cook gently over low heat. You should only see "tiny bubbles" (remember that song?) just breaking the surface of the liquid.

Ready! Set! Go!

Instructions:
Heat a soup pot or stock pot or a very large skillet over medium-low heat
When your pan is hot, add butter or oil (butter should "foam up" immediately, but not burn)
Add garlic and sauté until garlic is soft and turns white (Don't burn)
Add squeezed tomatoes, tomato sauce, basil and pepper and cook uncovered while stirring until sauce begins to simmer. Leave uncovered and adjust the heat as needed to keep the sauce just simmering (stirring frequently) for about 45 minutes
Strain the sauce or puree in a food processor if you prefer a smooth sauce
Correct the seasoning to your taste

Use immediately or refrigerate in shallow pan to cool safely. When the sauce is cool, transfer to a covered container. This sauce freezes well once it is cool.

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Delicious Pesto Sauce Recipe …A Versatile Enhancement

A Real Restaurant Recipe

Pat yourself on the back! You now have a great restaurant recipe for Pesto Sauce used by my restaurant to help build it into a successful business! The restaurant recipe is a customer requested sauce recipe, as are all my recipes on my website and in my e-cookbooks.

*ENJOY the once secret restaurant recipe for **Pesto Sauce!***

Preparation time: 25 minutes. Number of servings: 1 1/2 to 2 cups.

Cooking Conversion Table

Ingredients:

6 cloves garlic
2 cups basil or any greens such as spinach, parsley or cilantro
1 1/2 to 2 cups Parmesan cheese, preferably fresh grated
1/2 cup roasted pine nuts or walnuts or other
Pinch of salt and pepper
Olive oil until smooth

Instructions:

Before you begin ...
Heat a small skillet over medium low heat. When the pan is heated, add the pine nuts or walnuts stirring or shaking the pan back and forth over the heat to keep the nuts toasting on all sides. The nuts are ready when they are light brown and the wonderful aroma of toasted nuts is obvious. The nuts can also be oven toasted in a pie pan at 300 degrees F for a few minutes.
Okay, let's make the sauce …

- Place garlic, basil, Parmesan cheese, toasted nuts, salt and pepper in a food processor or blender.
- Process until the sauce ingredients are smooth then add the olive oil slowly until the sauce is the correct consistency (thick enough to spread)
- Correct salt and pepper

That's it! You're done.

Store the pesto in the refrigerator in a covered container or jar. If you are not using it immediately, stir it before using.

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Pork Gravy Recipe

This restaurant pork gravy recipe has been a secret restaurant recipe for many years. Now you have it ...no longer a top secret restaurant recipe. This is the first time I have ever shared it.

First, a language note: This gravy recipe calls for "mirepoix" (meer pwah). That is simply a French word meaning mixed, finely diced vegetables. For this recipe I use onion, celery and celery tops, and carrots.

Pork Gravy Recipe

Preparation time: 40 minutes. Serves 8-10 (about 1 quart).

Cooking Conversion Table

Ingredients:
Mirpoix
- 3/4 cup finely chopped onion (4 ounces)
- 6 tablespoons finely chopped celery and celery tops (about 2 ounces)
- 6 tablespoons finely chopped carrots (2 ounces)

5 cups chicken or pork stock
5 ounces fat from cooked pork
5 tablespoons flour (2 1/2 ounces)
Salt and pepper to taste

Instructions:
After removing the pork (chops or loin) from the pan, add the mirepoix to the dippings
Place the pan over medium-high heat and cook until mirepoix is brown and moisture has evaporated leaving only the fat, mirepoix and browned drippings
Pour the mixture into a large measuring cup (fat will rise to the top)
Spoon fat into a separate measuring cup to five ounces (discard any over 5 ounces. If pork fat does not equal at least 5 ounces, just add butter to make up the remainder)
Deglaze (pour around inside edges of) the pan with some chicken or pork stock
Pour the deglazing liquid and mirepoix mixture (minus the fat) into a sauce pan with remaining chicken or pork stock
Bring to a boil and reduce the heat to a simmer
Wipe out sauté pan, heat over medium heat and pour reserved fat into the pan
Add flour and make a brown roux, stirring until the mixture browns (be careful not to burn)
Slowly pour the roux into the simmering stock mixture, simmer 15 minutes until thickened and slightly reduced
Strain the gravy and adjust the seasoning

YUMMY! For a delicious Pork Loin recipe, **click here.**

Sausage Gravy…
Marries Buttermilk Biscuits!



When my sausage gravy met my buttermilk biscuits everyone rejoiced and lived happily ever after!

The one has to go with the other for a fabulous breakfast treat.

Sausage Gravy: A Real Restaurant Recipe
Preparation time: about 25 minutes. 12 servings.

Cooking Conversion Table

Ingredients:
1 1/2 pounds sausage
2 ounces fat from cooked sausage
1/2 ounce onions, minced
1 1/2 ounces flour
2 cups beef or pork stock
1 cup milk
1/2 teaspoon salt
1/2 teaspoon black pepper

Instructions:
Cook sausage, drain and save the fat
Add onions to fat and cook until transparent
Add flour and cook 5 minutes but DO NOT brown the flour (you have just made a "roux")
Heat stock and milk together in a separate pan
Add your "roux" to the stock-milk mixture, stirring with a whip
Cook until thick and smooth
Add salt and pepper to taste and add back the cooked sausage and stir

Fabulous!

To find my secret restaurant recipe for Buttermilk Biscuits, **click here** please.

Whiskey Barbecue Sauce Recipe …Favorite Restaurant Sauce Recipe
Real Restaurant Recipe

This particular restaurant whiskey barbecue sauce recipe was "difficult" for me to publish. It has been requested many times by my restaurant guests, but it really is simple to make.

I have used this barbecue sauce recipe on a variety of beef dishes and my guests have never been disappointed.

Enjoy your restaurant barbecue sauce and the company of those you share it with.

Whiskey Barbecue Sauce
A Favorite Restaurant Recipe
Preparation time: 15 minutes. Makes 2 cups.

Cooking Conversion Table

Ingredients:
3 ounces cooked, crumbled bacon
1 1/2 cups of ketchup
1/4 cup molasses
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 tablespoons whiskey (maybe a "touch" more ☺)
2 tablespoons brewed coffee
1 teaspoon dry mustard (I prefer Coleman's)
1 teaspoon Tabasco

Instructions:
Combine all ingredients and simmer in a sauce pan for 30-35 minutes uncovered

☺ ***Enjoy!***

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Chapter 15: Salsas, Butters and More



Restaurant Style Salsa Recipes and Compound Butters

Each Is a Real Restaurant Recipe
Each Is a Favorite Restaurant Recipe

MAKE SOMETHING DELICIOUS HAPPEN TODAY!
With Restaurant Style Salsa and Butter Recipes!

I don't really know anyone who doesn't love flavorful salsas and butters to enhance the food they eat. These restaurant salsa and butter recipes add zest to food and make you feel like something delicious is happening!

Today the variety of salsas is endless. You can use an array of fresh fruits and vegetables to make a variety of salsas. Some recipes result in ones that are fruity, some hot, some smoky, and some sweet and spicy.

I serve my restaurant style salsas with tortilla chips, quesadillas, tacos, grilled meats, chicken, seafood, and eggs. I also use my restaurant recipes in soups and sauces.

With all the salsas you can make today (or purchase) you can easily create your own culinary delights.

One of my favorite types of cooking ...making up butter recipes to enhance the flavor of other foods such as pasta, rice, meats, vegetables, breads, potatoes, soups, sauces ...you name it ...the possibilities are endless.



Creating successful restaurant butter recipes is fun ...that's why I like doing it. Transform what might be an ordinary eating experience into a gourmet treat to be remembered.

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Blue Cheese Butter ? …Bleu Cheese Butter ?
Delicious Restaurant Recipe …Enhanced Steak With Bleu Cheese



Someone once wrote that cheese is milk's leap toward immortality. I love it.

Blue Cheese Butter or **Bleu** Cheese Butter? It doesn't matter how you spell it, my restaurant recipe for this butter is a delicious enhancement for a steak.

Blue cheese gets its name from the blue mold in the cheese caused by mold spores.

Blue cheese is made from cow's milk or goat's milk aged in caves where the mold apparently developed naturally.

Today, blue cheeses (bleu cheeses) are either injected with the mold, as with Roquefort, or the mold is mixed right in with the curds, as it is with Gorgonzola.
Blue cheeses are fairly strong flavored. The best bleu cheeses are Stilton, Roquefort, Danablu and Gorgonzola. America's 'Maytag Blue Cheese' was developed by Iowa State University in 1941 (making blue cheese with pasteurized milk). Maytag blue is also aged in specially designed caves. There is more information about cheese in the article I wrote. You can just click here.

Enjoy your Blue Cheese Butter
A Favorite Restaurant Recipe used to enhance a steak
Preparation time: 10 minutes. Serves 8-10.

Cooking Conversion Table

Ingredients:
6 ounces of butter at room temperature (softened)
1/2 pound Bleu cheese of your choice, crumbled (try a fairly strong blue cheese, maybe a Roquefort or Stilton or if you want a milder blue cheese, try Gorgonzola)
3/4 teaspoon Worcestershire
3/4 teaspoon coarse black pepper

Instructions:
In a bowl, cream the butter until smooth
Fold in the cheese, Worcestershire sauce and pepper (some chunks of the blue cheese should remain)
Roll in plastic wrap or parchment paper and twist the ends to close
If not using immediately, refrigerate (3 days maximum) or freeze (2 months, maximum)
If frozen, thaw and cut into 1 1/2 ounce pieces and place on top of hot steaks

Yummy!

Drawn Butter or Clarified Butter
Recipe From Restaurant



Remove milk solids from butter to increase its heat tolerance and you have clarified butter (also called drawn butter). It does not burn as easily as regular butter because the milk solids (whey) have been removed.

Once accomplished, you can use drawn butter for making dishes that benefit from buttery flavor but must be cooked over moderately high heat, such as sautéed potatoes, eggs, fish, and many other items. It is also used to make hollandaise sauce and several other similar sauces.



To make clarified butter you slowly heat butter (unsalted or salted) over low heat until the butter separates into three layers. The top layer is a foam (the whey) and should be skimmed off with a spoon. A milky layer on the bottom of the pan is the milk solids. In between is a pure golden-yellow liquid called clarified butter.

Once separated you skim the foam off the top, remove the pan from the heat and let it sit for a few minute. You then strain the remaining mixture into another container through a very fine sieve or you can pour it through cheese cloth.

The resulting liquid is the drawn butter (butterfat) that can be covered and stored several weeks in the refrigerator. It can also be frozen. If you freeze it, do so in small batches.

To clarify butter:



Melt butter over very low heat
Skim off what comes to the surface
Slowly pour off the oil part into another container through a very fine sieve or cheese cloth
Discard the solids

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Recipe from Restaurant …A Steak Butter …Gorgonzola Butter Recipe



I know it says Gorgonzola Butter can be used as a steak butter. It can, but this restaurant recipe can be used for many other purposes as well.

Many people at my restaurant love the restaurant recipe to add to their beef entrees. It is a favorite restaurant recipe. It is also an extremely easy recipe and can be modified with herbs and spices to your liking.

In other, words, this gorgonzola butter can be something you experiment with to your culinary hearts content.

Here are a few ideas for you to think about:

- On a baked potato?
- Whip some into your mashed potatoes?
- A topping for a lamb chop?
- A spread on some artisan breads? Certain crackers?

Be brave ...have some fun with this restaurant recipe!

Gorgonzola Butter Recipe

A Favorite Restaurant Recipe

Preparation time: 10 minutes. Servings: 15.

Cooking Conversion Table

Ingredients:

1 pound soft butter
2/3 pound Gorgonzola cheese (use bleu cheese if you like a stronger flavor)
1 teaspoon Worcestershire sauce
1 teaspoon fleshly ground black pepper

Instructions:

Cream the butter until smooth
Gently fold in the Gorgonzola cheese, Worcestershire and fresh pepper (some pieces - small chunks - of cheese should remain)
Roll in plastic wrap, twist ends and store in refrigerator
Cut into slices to top steaks

Now that wasn't difficult, was it? ☺

Please remember to do some experimenting with this basic restaurant recipe for Gorgonzola Butter. Gorgonzola melts easily and can be incorporated quickly into mayonnaise, butter and sour cream for sauces, dips and dressings. Add a few shallots, or thyme or rosemary or basil or parsley or ??? Your choice!

Herb Butter Spread
Restaurant Recipe from Another Source

My restaurant recipe for this Herb Butter Spread wasn't one I made up. I ran across it some time ago when I purchased a carton of Organic Valley Butter, a product I always use.

Inside the carton I found this recipe and decided it looked good enough to put to try.

I made the recipe and used it with some sautéed vegetables one evening. My guests loved it.

The next night I used it on a halibut special and a chicken special. Both received rave reviews!

Herb Butter Spread
Now a Real Restaurant Recipe
Preparation time: 10 minutes. Servings: 12-15.

Cooking Conversion Table

Ingredients:
3/4 cup Organic Valley Salted Butter, room temperature (or substitute an equivalent butter)
2 tablespoons fresh chives, minced
2 tablespoons fresh basil, minced
2 tablespoons fresh parsley, minced
1 teaspoon honey Dijon mustard
Ground white pepper to taste

Instructions:
In a small mixing bowl, cream together the butter, chives, basil, parsley and mustard
Add pepper to taste
Cover the bowl and allow the spread to stand in a cool place for about 1 hour so the flavors can mingle
Mix again
Place spread on wax paper or parchment paper and form into a log
Twist ends of paper to seal and store in refrigerator (or freezer if not using soon)
Cut portions from log as needed

Thank you Organic Valley! This is really a great tasting enhancement for not only seafood, chicken and vegetables, but is also wonderful on breads and rolls.

Please remember, if you have or find a recipe you believe you'd like to share, please send it to me. Use the form on my website by clicking here. I will credit you and/or your source on my website and in my newsletter!

Recipe from Restaurant …Favorite Restaurant Recipe
Lemon Herb Butter



Elegant, deliciously easy flavored herb butters such as my restaurant recipe for Lemon Herb Butter add fabulous tastes to even the simplest of prepared meals.

Flavored butters can be added to vegetables, fish, chicken, pork beef, soups and even sauces. This particular restaurant recipe is excellent with any and chicken dish and also most freshly cooked vegetables.

Any herb can be used in herb butter. I like to use those herbs that will provide reasonably distinctive flavors. Some herbs can get "lost" in the flavor of the butter.

Using certain liquor and cheeses in a butter is also something I do for certain food enhancements. Examples of these are my restaurant recipe for **Gorgonzola Butter** and **Brandy Steak Butter.**

I also love lemon zest. I use it for this restaurant recipe. The outside of a lemon is the strongest source of aroma and flavor of a lemon. I use a very good zester.

When using herbs in a butter you really should use fresh herbs. Fresh herbs will release their flavor directly into the butter easily. The butter fat "holds" the flavor like a magnet.
Another tip: chop the herbs you use finely.

Lemon Herb Butter Recipe
A Favorite Restaurant Recipe for Herb Butter
Preparation time: 15 minutes. Servings: 10-12

Cooking Conversion Table

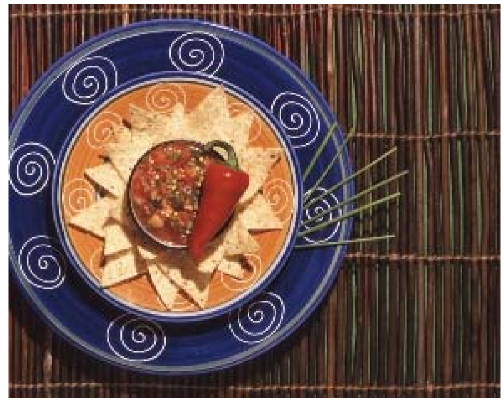
Ingredients:
1 pound butter (room temperature)
Juice and zest from one lemon (no seeds)
1 tablespoon fresh herb (I usually use thyme and/or basil for this restaurant recipe. If using both, it's one tablespoon total or to taste. Remember, chop finely.)
2 teaspoons fresh parsley, chopped finely (if you have to use dry parsley, use 4 teaspoons)

Instructions:
Combine all ingredients in a food processor or mix very well
Turn out onto wax paper or parchment paper and form into a long roll (a log)
Twist ends of paper and chill and then freeze if not using right away

To serve on top of cooked fish or a chicken breast, slice pieces from the butter log.

For a roasted chicken, melt the butter and brush on the chicken while roasting

Roasted Salsa Recipe
Restaurant Style Salsa Recipe



A delicious restaurant Salsa Recipe to use with your favorite corn chips or nachos from Real Restaurant Recipes!

At my restaurant I also serve it on-the-side with chicken or a ground chuck patty topped with Cheddar cheese, a side of guacamole and a side of sour cream. The salsa brings everything together for a real taste treat.

***ENJOY** your salsa!*

Restaurant Recipe: Roasted Salsa
Preparation time: 30 minutes. Servings: 3-4 cups depending on the size of the tomatoes.

Cooking Conversion Table

Ingredients:
4 tomatoes
1-2 jalapenos (depending on how much "heat" you like)
3 cloves of garlic

Instructions for above ingredients:
Bake all the above in a 350 degree F oven

Ingredients for rest of restaurant salsa recipe:
Combine the following ingredients
6 tablespoons finely diced red onions
3 tablespoons finely chopped cilantro
1 1/2 teaspoon lemon juice
Salt to taste

Remaining Instructions to Combine:
Remove the seeds from the roasted jalapeno(s)
Squeeze excess juice from the roasted tomatoes and process in a food processor with the jalapeno(s) and garlic (I recommend using latex gloves when handling jalapenos and not touching your face while working with them)
Combine with the onion mixture
Correct salt, if needed

My restaurant salsa recipe can also be used in certain soups and sauces!

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Add Elegance to Your Steak …Steak Brandy Butter
A Real Restaurant Recipe



Steaks served with special flavored butter, such as my recipe for brandy steak butter, can really make the meal memorial. The brandy butter not only adds flavor, it adds elegance to the entire meal.

My restaurant recipe for the steak butter is deliciously easy and you can freeze the butter to use anytime you want to enhance the beef you are serving. It truly is a favorite restaurant recipe whenever I offer it.

Enjoy your Brandy Steak Butter and the company of those you share it with.

Steak Brandy Butter Recipe
Recipe From Restaurant
Preparation time: 15 minutes. Serves 8-10.

[Cooking Conversion Table]

Ingredients:
1 pound butter, softened to room temperature
2 ounces of brandy (or a touch more ☺)
1 tablespoon coarse black pepper
2 ½ tablespoons fresh chopped parsley
3 to 4 cloves fresh chopped garlic (your choice, your taste)
2 teaspoons Dijon mustard

Instructions:
Process all ingredients in a food processor until well combined
Turn out onto wax paper or parchment paper and form into a long roll (a log)
Twist the ends of the paper and chill or freeze if not using right away
Slice the butter and top the steaks with it as you remove the steaks from the heat and are plating them.

This steak butter will melt over and around your beef and acts much like a sauce in enhancing the entrée and its presentation.

If you wish to speed up the melting process, cut the butter pieces from the frozen log in advance of the steaks being ready and keep them at room temperature and then top the beef steaks when plating.

Excellent job! Thanks for your interest in a restaurant recipe that works!

From A Restaurant …Strawberry Salsa Recipe

Restaurant Style Salsa Recipe



Having grilled halibut or cod for dinner? Why not try this restaurant recipe for strawberry salsa to enhance the meal? I do.

My restaurant style salsa recipe goes great with most fish, shrimp, chicken and pork chops. I also use this restaurant recipe with tortilla chips. My restaurant customers tell me it is one of their favorite restaurant recipes for salsa.

Strawberry Salsa Recipe

A Real Restaurant Recipe

Preparation time: 20 minutes. Makes about 5-6 cups.

Cooking Conversion Table

Ingredients:
1 pint strawberries, chopped
2 pints cherry tomatoes, chopped
6 tablespoons olive oil
2 tablespoons white balsamic vinaigrette
1/2 cup chopped cilantro (or to taste)
Salt and Pepper to taste
Squeeze of fresh lime

Instructions:
Chop strawberries and cherry tomatoes
Combine olive oil, vinegar, cilantro, salt and pepper and then add to the strawberry-cherry tomato mixture
Squeeze fresh lime over all
Correct seasonings

That's all there is to it, but you'll be pleased with the results. Serve on the side for chips or top your fish or chicken with this restaurant salsa. It really is great.

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Sugared Walnut Recipe …Means Enhanced Salads

Favorite Restaurant Recipe



This sugared walnut recipe is good to use for enhancing salads. They can also be used on an appetizer tray or eaten as a snack. So a word to the wise …keep them out of reach from the kids. I have to hide them from my husband! He's one of my "kids."

You can purchase sugared walnuts if you wish or run short of time, but this restaurant recipe results in a very tasty treat.

Sugared Walnut Recipe

Preparation time: 10-12 minutes. Makes 1 pound.

Cooking Conversion Table

Ingredients:
Canola oil
1 pound walnuts
1/3 cup sugar
Orange juice to deglaze

Instructions:
Cook walnuts in oil in skillet for a few minutes
Add sugar and cook until sugar is melted
Pour orange juice around edges of skillet to deglaze, and toss the walnuts
Drain
Roast in 350 degree F oven on a sheet pan and stir after 5 minutes
Continue roasting a few more minutes (Don't burn, please)
Cool on sheet pan stirring once or twice
Do not touch while hot!

When cool, put in air-tight container and store until you want to serve them with one of my delicious restaurant salad recipes like my **pear salad.**

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A Restaurant Style Salsa Recipe …Delicious Corn Salsa
Easy Restaurant Recipe for Salsa



Super-charge some of your meals with this restaurant style corn salsa!

Having a chicken breast for dinner? Tired of serving pork loin or a steak the same basic way? Want to enhance a basic omelet or breakfast burrito?

You have got to try my restaurant recipe for this corn salsa.
The good news about this restaurant recipe is that it is delicious and is very easy to make.
I have just one word to the wise about this salsa recipe: it calls for jalapeno peppers. You must wear latex or plastic gloves when you are prepping this type of pepper. If not and you unintentionally rub your face or eyes ...ouch! That burns!

Enjoy your restaurant style salsa and the company of those you share it with.

Sweet Corn Salsa
Preparation time: 15 minutes. Servings 12-15.

Cooking Conversion Table

Ingredients:
2 jalapenos, seeded and finely chopped (remember the gloves please)
2 tomatoes, cored and diced
2 tablespoons cilantro, chopped
1/2 cup lime juice, freshly squeezed
2 cloves garlic, finely minced
4 cups fresh or frozen corn (preferably not canned)
Kosher salt and fresh black pepper

Instructions:
Mix all ingredients in a bowl and season with salt and pepper
Allow to sit for one hour before serving, stir occasionally
Taste and adjust seasoning

You really **must try** this corn salsa with a chicken breast or piece of pork or steak or even tortilla chips. It is really a favorite restaurant recipe for salsa.

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Chapter 16: Dessert Recipes

Secret Restaurant Recipes …Dessert Recipes

Secret No Longer!

So what does it take to create delicious desserts?



My restaurant recipes because ... my dessert recipes have been approved by literally thousands of people as restaurant guests for over two decades!

These secret restaurant recipes are the actual ones used to help build my small town American-style restaurant business for over 20 years. My restaurant guests have time after time requested my secret recipes.

Now the restaurant recipes are secret no longer.

Apple Crisp Recipe. Favorite Restaurant Recipe! A Best Restaurant Dessert



Apple desserts are still American favorites. My Apple Crisp Recipe makes a favorite restaurant dessert, a "Best Restaurant Dessert Recipe" according to my customers. Of course having it ala mode is something almost everyone enjoys.

Apple Crisp

Preparation time: 30 minutes. The apple crisp recipe serves 12.

Cooking Conversion Table

Ingredients:
2 to 2 1/2 pounds of sliced Granny Smith apples, fresh or frozen
1/3 cup sugar
1 1/3 teaspoon of lemon juice
1 1/3 teaspoon of flour
1/2 teaspoon ground cinnamon

Ingredients for Topping:
3/4 cup of old-fashioned oats
2/3 cup brown sugar, firmly packed
1/2 cup flour
1/3 teaspoon ground cinnamon
Dash of salt
1/2 cup of butter
1/2 cup of chopped walnuts

Instructions:
Pre-heat oven to 400 degrees F
Butter an 8 X 11 inch baking dish (use glass or stainless steel for best results)
Combine apples, sugar, lemon juice, flour and cinnamon in a bowl
Mix well to blend
Transfer to baking dish
Mix old-fashioned oats, brown sugar, flour, cinnamon and salt in a large bowl
Add butter and rub into mixture until coarse crumbs form
Mix in walnuts
Spread topping onto apple mixture
Place in oven and bake until topping is golden brown and apples are tender (about 35-40 minutes)

YUMMY! Some customers even order this for their breakfast! It is a very popular restaurant dessert recipe.

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No Peels So...You Can't "Slip Up"
Banana Split Dessert Trifle
A Best Restaurant Dessert Recipe

From the kitchen of my restaurant to yours: an effortless Banana Split Dessert Trifle; a customer tested and approved restaurant dessert recipe for your dining pleasure. Just sit back, relax and enjoy the praise!

This restaurant dessert recipe uses quality, pre-made product so you can get it to the table quickly and easily. It's a real time-saver, but it is also a crowd pleaser.

Purchase the ingredients at your supermarket and spend 15 minutes "building it." Put it in the freezer and bring the dessert out shortly before serving.

Enjoy the banana dessert and the company of those you share it with!

Banana Split Trifle Recipe
A Best Restaurant Dessert Recipe from Real Restaurant Recipes
Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
1/2 cup hot fudge sauce (about 2 tablespoons per serving)
1/2 cup Strawberry preserves (about 2 tablespoons per serving)
Chocolate chip cookies, soft-style (6 medium size cookies), crumbled
2 bananas, sliced into chunks
1 pint of ice cream, softened (Tin Roof Sundae, Chocolate Chunk or Vanilla)
Whipped cream

Instructions:
Layer the ingredients in this order:
Crumbled cookies (save 1/4the of the cookie crumbles to sprinkle over the finished dessert)
1/2 cup Ice cream per dish
1 tablespoon each of Fudge sauce and strawberry preserves over the ice cream
The bananas pieces
Plenty of whipped cream
1 Tablespoon of hot fudge sauce and one tablespoon of strawberry preserves
Remaining cookie crumbs

Cover each dish with plastic wrap and freeze for at least one hour.
Remove dishes from the freezer slightly before serving.

Use Fresh Blueberries …Delicious, but Easy Blueberry Cobbler Recipe



This blueberry cobbler recipe is a great seller at my restaurant, especially when fresh blueberries are available.

I serve the blueberry cobbler warm or cold, with vanilla ice cream or whipped cream or without either. My customers like to order it "their way."

Is there a secret ingredient in this cobbler? Yes, there is! Read the ingredients carefully and you'll find it.

Fresh Blueberry Cobbler Recipe

Preparation time: 20-25 minutes. Serves 15-18 depending on portion size.

Cooking Conversion Table

Ingredients:
3 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 cup softened butter
2 2/3 cups Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
1 tablespoon grated lemon peel
3 pounds of fresh blueberries
Streusel Topping (recipe below)

Instructions:
Preheat oven to 350 degrees F
Combine flour, baking powder and salt in a mixing bowl and mix well
Cut in the butter with a pastry blender, or a fork or by rubbing it in with you fingers until it is crumbly
Stir in the sweetened condensed milk and mix well
Stir in the lemon peel
Stir in the blueberries and pour the mixture into a 9 X 13 inch baking pan
Sprinkle Streusel Topping over the batter
Bake 1 hour and 40 minutes or until golden brown
Test for doneness by inserting a toothpick near the center of the cobbler. If it comes out clean, the blueberry cobbler is done.

(continued on next page)

Tip: To prevent the Streusel Topping from getting too dark, cover the pan loosely with foil during the final 15 minutes of baking.

Streusel Topping Recipe for Blueberry Cobbler
Preparation time: 5 minutes. Enough for a 9 X 13 inch pan.

Ingredients:

1 cup flour
1/2 cup brown sugar
1/3 cup softened butter
1/2 cup chopped Pecans

Instructions:

Combine flour and sugar in a mixing bowl
Add the butter and mix until crumbly
Stir in the Pecans
That's it! Nice job!

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Voted a Best Restaurant Dessert Recipe
This Chocolate Brownie By Patrons Of Restaurant



Although this is an easy brownie recipe, you'll be delighted with the results. I have been using this restaurant recipe successfully for over 25 years, first at home and then at my restaurant.

My guests voted this a "Best Restaurant Dessert Recipe!" The recipe used to be a secret restaurant dessert recipe. No more!

When you serve these to your family or guests, you'll be thinking, "Bet they can't eat just one." You'll be right.

Chocolate Brownie Recipe
A Favorite Restaurant Recipe
Preparation time: 25 minutes. Serves 16.

Cooking Conversion Table

Ingredients:
2 one ounce squares of unsweetened chocolate
1/2 cup of butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1/2 cup sifted flour
1/2 cup walnuts, chopped (optional)

Instructions:
Pre-heat your oven to 325 degrees F
Melt chocolate over hot water using a double boiler
Thoroughly cream butter and sugar
Add eggs and beat well
Blend in melted chocolate, vanilla and flour
Mix walnuts into the batter (if using walnuts)
Bake in a greased 8 x 8 x 2 inch pan at 325 degrees F for 45 minutes (If you like these thin, bake them in an 8x11 inch pan for 30-35 minutes
Your delicious restaurant dessert recipe is done when the edges look hard and the top has cracked slightly and the surface appears glossy. The center should not jiggle when you shake the pan

Chocolate Chip Cookie Recipe. All-Time American Favorite!

A Best Restaurant Dessert Recipe



There is nothing more popular than a really good chocolate chip cookie. What it takes to have one is a really good cookie recipe. This one you'll appreciate. My restaurant guests voted it best restaurant dessert recipe for a cookie!

Chocolate Chip Cowboy Cookie Recipe

This recipe is very old. It was given to me when I started my restaurant and it has been a good one every since. Grandma raised four boys with these cookies! ☺ It is now a real restaurant recipe.

Preparation time: 25 minutes. Makes 5-6 dozen large cookies.

Cooking Conversion Table

Ingredients:
2 1/4 cup of shortening
2 cups of sugar
2 1/2 cups brown sugar
5 eggs
2 teaspoons vanilla
3/4 cup chunky peanut butter
4 1/2 cups flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
3 cups roll oats
2 1/2 cups bran flakes
2 cups chocolate chips
1 cup chopped walnuts

Instructions:
Cream shortening, sugar and brown sugar
Add eggs, vanilla and peanut butter
Sift dry ingredients and add to creamed mixture
Add oats and cereal, chocolate chips and nuts
Spoon or scoop onto greased cookie pans
Bake in a 350 degree oven until edges are brown

There you have it. A great restaurant recipe for a chocolate chip cookie.

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Danish Coffee Cake Recipe for Breakfast or Dessert!

A Favorite Restaurant Recipe
By using my restaurant Danish coffee cake recipe you'll discover one of life's simple pleasures.

Enjoy the coffee cake with a great cup of coffee or tea and juice. My restaurant recipe for Danish coffee cake is flaky and tender. My restaurant guests have voted it as a favorite restaurant recipe for over two decades!

Danish Coffee Cake Recipe



Another Real Restaurant Recipe
Preparation time: 30 minutes. Serves 10-12.

Cooking Conversion Table

Ingredients for coffee cake:
First part:
1 cube (4 ounces) butter, cut into small pieces
2 tablespoons of water
1 cup of flour

Second part:
1 cup of water
1 cube (4 ounces) butter
1 cup of flour
3 eggs
1 teaspoon of almond flavoring

Ingredients for frosting:
1 cup powdered sugar
1 teaspoon vanilla
Small amount of melted butter
A splash of coffee
Slivered almonds

Instructions for restaurant coffee cake:
Use the butter and flour and water in "part one" to make the bottom crust of this recipe. The butter should be chilled.
Place the flour in a mixing bowl and cut in the butter with a pastry blender or blend with your fingertips until the texture is like coarse crumbs (about the size of peas)
Sprinkle the two tablespoons of water evenly over the surface of the mixture
Blend only until the ingredients are moistened and the dough can be shaped into a ball
Place the dough on a lightly floured surface or pastry mat
Roll the dough out to a thickness of 1/8 inch in the shape of a cookie sheet pan and ease it gently onto the pan
(continued next page)

Danish Coffee Cake Recipe

"Part Two:"
Bring 1 cup of water to boil in a sauce pan with one cube of butter and almond flavoring until the butter is melted
Remove the sauce pan from the heat and add one cup of flour
Combine the mixture until it leaves the sides of the pan
Add one egg at a time, stirring after each addition
Spread the mixture over the bottom crust all the way out to the edges
Bake at 350 degrees F for one hour and let it cool slightly

Instructions for frosting:
Combine all frosting ingredients except the slivered almonds in a mixing bowl until the frosting is smooth and the consistency allows you to drizzle the frosting over the warm coffee cake
After drizzling the frosting over the cake, sprinkle with the slivered almonds

This Danish coffee cake recipe is best when served the day you bake it. Enjoy it with your coffee or tea and fresh fruit or fruit juice.

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Kahlua Mousse Recipe …Kahlua with Chocolate and Coffee!
A Best Restaurant Dessert Recipe



What a combo of ingredients! My restaurant dessert recipe for Kahlua Mousse results in a light, but delicious dessert. And it's easy! It's a no bake dessert! You can prepare this dessert in about 10 minutes, but it does need to chill before serving.

Kahlua Dessert Recipe
That's right…Kahlua! And Ghirardelli Chocolate! ☺
A Best Restaurant Dessert Recipe

Preparation time: Only 10 minutes! **Sweet!**
Dessert Recipe serves 6.

Cooking Conversion Table

Ingredients:
2 ounces Kahlua
1/2 cup of sugar
1 tablespoon fine instant coffee (your choice)
2 tablespoons ground Ghirardelli chocolate
2 cups of whipping cream

Instructions:
Chill a bowl and a beater
Put all ingredients into the chilled bowl and whip until stiff
Spoon into dessert glasses or put the mixture into a pastry bag and pipe it into the glasses
Serve topped with whipped cream and a liberal sprinkle of grated chocolate

YUMMMMMY!

When you have special guests coming for dinner and you are short on time ...this restaurant dessert recipe will save the day!

ENJOY!

Key Lime Pie Recipe

Many Variations ...But This One "Works"
A Best Restaurant Dessert Recipe

There are many variations of Key Lime Pie, even in Florida. But one thing nearly everyone understands and agrees about, the natural color of this pie is a very light yellow ...not green from adding food coloring.



No one really knows who developed the first recipe for this delicious pie. Nor does anyone really know what the first pie tasted like, but it must have been good to have influenced the eating habits of the entire nation.
My restaurant dessert recipe is that good! My restaurant customers have continually requested my dessert recipe.

Happy eating!

Key Lime Pie

A Best Restaurant Dessert Recipe
Preparation time: 15 minutes. Serves 6-8.

Cooking Conversion Table

Ingredients:
Juice from 2 Key limes
2 tablespoons lemon juice
2 egg yolks
1 can Eagle Brand condensed milk
2 cups whipped topping or whipped cream
One 9-inch baked pie crust or graham cracker pie crust (as in picture) or chocolate crust
Grated chocolate or chocolate curls for a garnish

Instructions:
In a mixer or by hand, beat first 4 ingredients together
Fold in the whipping cream
Pour into the crust of your choice, mounding towards the center
Garnish with grated chocolate or chocolate curls and/or very thinly sliced lime sections

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Oatmeal Cake Recipe

A Best Restaurant Dessert Recipe

Preparation time: 25 minutes. Serves 12-16 depending on portion.

Cooking Conversion Table

Ingredients:

1 1/4 cups of boiling water
1 cup quick oatmeal
1/2 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 1/3 cups flour
1 teaspoon soda
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon salt
1 teaspoon vanilla
Topping for cake (recipe included here)

Instructions:

Pour boiling water over the oatmeal
Cream shortening, brown sugar and white sugar
Add eggs beating well after each addition
Whip up the oat mixture and add it to the creamed mixture
Combine the flour, soda, nutmeg, cinnamon and salt in a sifter
Sift gradually into the other ingredients, beating after each addition
Blend in vanilla
Bake in 8 X 12 inch pan in a 350 degree F oven for 45-50 minutes

Now make your cake topping

Cake Topping

Ingredients:

1/2 cup butter
1 cup brown sugar
2 egg yolks
1 cup chopped nut

Instructions:

Cream the butter with the brown sugar
Add the 2 egg yolks and beat well
Blend in the chopped nuts
Spread the topping over the hot cake and return to the oven for 5-10 minutes

That's it! Good job!

Peanut Butter Pie …Don't Be Afraid To Try!
Restaurant Dessert Recipe

The younger restaurant customers I serve tell me this Peanut Butter Pie "really rocks." Since they clean their plates, I know this means they really like it. ☺



The restaurant dessert recipe results in a deliciously light dessert. It is not heavy or heavy tasting. Don't be afraid to try it! It is "Heavenly Tasting."

Peanut Butter Pie Dessert Recipe
A Favorite Restaurant Dessert Recipe
Preparation time: 25 minutes. Serves 6-8.

Cooking Conversion Table

Ingredients:
4 ounces soft butter
1 cup powdered sugar
1/2 cup creamy peanut butter
2 eggs, room temperature
2 cups whipped topping or whipped cream
1 baked 8-9 inch pie crust

Ingredients for Topping:
2 ounces of chocolate chips ☺
2 1/2 tablespoons of whipping cream

Instructions:
In a mixing bowl, whip butter until fluffy and light in color
Add sugar and whip gently again until fluffy
Add peanut butter to the butter/sugar mixture and whip
Add one egg and whip 2-3 minutes
Scrape down sides of bowl and add second egg, whip another 2-3 minutes
Again, scrape down sides of bowl
Fold in whipped cream or whipped topping until smooth (but do not over-beat or over-mix)
Pour into the pie shell, mounding toward the center

Instructions for Topping:
Over hot water, melt chocolate chips and whipping cream
Stir to combine, then cool
Drizzle over pie with a spoon and chill the pie in the refrigerator

When chilled ...cut ...serve ...enjoy!

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A Restaurant Dessert Recipe
Strawberry Rhubarb Crisp
from Real Restaurant Recipes



It doesn't have to be a holiday for you to make this delicious strawberry rhubarb crisp. By making it, the day becomes special.
And of course you can make it extra special by topping the restaurant dessert recipe with whipped cream or ice cream.

Strawberry Rhubarb Crisp
Preparation time: 15 minutes. Serves 4.

Cooking Conversion Table

Ingredients:
2 1/2 cups rhubarb, pieces
1/2 cup strawberries, sliced
1/2 cup sugar
1 tablespoon cornstarch
2 tablespoons orange juice

Ingredients for Topping:
2/3 cup old-fashioned oats
1/2 cup brown sugar, firmly packed
5 tablespoons flour
1/4 teaspoon cinnamon
1/8 teaspoon salt
5 tablespoons butter
5 tablespoons pecans (or walnuts), chopped

Instructions:
Preheat oven to 375 degrees F
Butter an 8 x 8 inch baking pan
In a mixing bowl combine and toss the rhubarb, strawberries, sugar, cornstarch and orange juice
Transfer mixture to the buttered baking dish
Mix the oats, brown sugar, flour, cinnamon and salt in a bowl
Cut in the butter with a pastry blender or use your fingers until the mixture becomes coarse crumbs
Mix in chopped nuts and spread over the fruit mixture
Bake until the topping is golden brown and the fruit is bubbling (30-35 minutes)

Note: Because ovens vary, check the cooking progress of the dessert after 25 minutes.



Fabulous Beverage Recipes …Restaurant Drink Recipes

Chapter 17: Beverages

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A Delicious, Easy Punch Recipe without Alcohol
Recipe from Restaurant



Delicious, Easy Punch Recipe
Restaurant Drink Recipe
Preparation time: 10 minutes. 25 servings.

[Measurement Conversion Table]

Ingredients:
6 ounce can of frozen lemonade, thawed
6 ounce can of frozen limeade, thawed
6 ounce can of frozen orange juice, thawed
1 quart Club soda
1 quart Ginger Ale

Just before serving, add:
3 quarts 7 UP
Lime slices or small wedges

Instructions:
Combine all ingredients except 7 UP and lime slices
Refrigerate until ready to serve
Add 7 UP and float thinly sliced lime or small wedges to punch bowl or pitcher as shown

With or without alcohol, a delicious punch is a great way to keep a group happy throughout a get-together. An attractive punch bowl or pitcher and cups or glasses will highlight your entertainment efforts.

You can find additional information for your beverage service needs by clicking here.

A Delicious Eggnog Recipe …Easy Punch Recipe for Anytime
Recipe from Restaurant

This eggnog recipe is so easy you'll wonder how it could be so delicious.



It doesn't matter ...it is. I first served this eggnog punch recipe when a guest (customer) was having a party at my restaurant and specifically asked for a beverage containing eggnog. A family holiday tradition apparently.

I served this restaurant drink recipe to everyone's appreciation and the guest requested the recipe. Since that time I have served it regularly at a variety of functions.

This eggnog punch recipe has eye-appeal when served in an attractive punch bowl.

Eggnog Beverage Recipe
Restaurant Drink Recipe
Preparation time: 10 minutes. Number of servings: 10-15.

Measurement Conversion Table

Ingredients:
1 quart eggnog (premium or lite)
One 2 liter bottle of 7 UP
1 pint vanilla ice cream

Instructions:
Mix all ingredients together in a chilled punch bowl
Sprinkle with nutmeg to taste and serve cold

That's about as easy as you'll find for an eggnog beverage recipe that tastes great.

Old-Fashioned Lemonade Recipe

That's What I Serve …Refreshing, Healthy, Delicious!
Recipe from Restaurant



This old fashioned lemonade recipe is what I use when the days are warm and the work is underway. This is a great, thirst quenching pick-me-up and is not too sweet.

It seems to me Americans used to drink much more lemonade at home than they do today. I suppose the reason is that there are so many other prepared beverages available at the grocery store.

My guests really appreciate having homemade lemonade, especially during the summer months. They have asked me for the restaurant recipe many times.

Thirst-Quenching, Delicious, Homemade Lemonade Recipe

A Real Restaurant Recipe
Preparation time: 15 minutes. Makes 15 eight ounce servings.

Measurement Conversion Table

Ingredients:
Lemon Juice, freshly squeezed from 6 large lemons (1-1/2 cups, organic lemons if you can find them)
1 cup of sugar, granulated - more or less to taste
6 cups cold water
1 large lemon, cut into small, thin slices
Freshly made Ice cubes (old ice picks up freezer odors ...dump them and start over)

Instructions:
Note: The sugar and water does not have to be boiled but the quality of the lemonade is improved if you boil them in a pan for 2 minutes, chill and then add the lemon juice. Otherwise…
In a large pitcher, combine the freshly squeezed lemon juice, granulated sugar and cold water
Stir briskly to dissolve the sugar completely
Add the ice and thin sliced lemon pieces and stir briskly again
Pour into tall glasses (if needed, add a few ice cubes to the glass)

Bonus!

Honey Flavored Lemonade

Just substitute honey for the granulated sugar. Adjust more or less to taste.

Pink Lemonade

Add a few drops of grenadine

Frappe Invented Accidentally …Orange Frappe Recipe a Variation
A Real Restaurant Recipe

This orange frappe recipe is an adaptation of a beverage that was invented accidentally during a trade show in Greece.



An employee of the Nestlé Company was looking for a way to have his usual instant coffee during his break but he could not find any hot water. He made his instant coffee using cold water and a shaker, creating the first frappe coffee.

The word frappe is French, meaning "shaken." In France a frappe is actually a milkshake beverage produced by mixing milk or fruit juices in a shaker (no coffee). In New England (USA), a frappe contains ice cream.

This orange frappe' restaurant recipe is a variation of the French versions.

Orange Frappe' Recipe
A Restaurant Drink Recipe
Preparation time: 5 minutes. Serves 6.

Measurement Conversion Table

Ingredients:
One 6 ounce can of frozen orange juice concentrate
1 cup of water
1/4 cup of sugar
1 cup of milk
1 teaspoon of vanilla
12 ice cubes

Instructions:
Put all ingredients in a blender (including the one cup of water)
Whip (blend) until all the ice is crushed
Pour into chilled glasses

Enjoy your restaurant drink recipe. It is a favorite restaurant recipe with my guests.

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No Alcohol, But ...Pineapple Sherbet Punch Recipe Is A Winner
For Every Occasion …Restaurant Drink Recipe

The story of my Pineapple Sherbet Punch Recipe
Once upon a time, not too long ago, a married couple and long time guests at my restaurant asked me to cater their 25th wedding anniversary dinner.



One of their requests was to have a variety of appetizers and several "self serve" punch bowls set up on my patio before dinner.

My friends made it clear they needed a "fabulous tasting punch" for the preliminaries. That was a bit of pressure, to be sure.

I asked them what two or three of their favorite fruit flavors were. They both agreed "pineapple" was their favorite. Ah, yes ...25 years of bliss.

This is the restaurant recipe I came up with. They, and the anniversary party, were very pleased.

Pineapple Sherbet Punch Recipe
A Real Restaurant Drink Recipe
Preparation time: 10 minutes. Serves 25.

Measurement Conversion Table

Ingredients:
1/2 gallon (2 quarts) pineapple sherbet
2 two liter bottles of 7-UP
2 ten or twelve ounce cans of pineapple juice
2 ten or twelve ounce container of club soda

Instructions:
Place the sherbet in a nice punch bowl
Pour equal amounts of club soda and pineapple juice over the sherbet (yea, it will foam)
Refrigerate until serving time
Add 7-Up just before serving and stir

Now someone asked me how to keep the punch cold without ice cubes (which would dilute the restaurant drink recipe). Here is a good tip.

After making the first punch bowl (minus the 7-UP, scoop out some of the mixture into several containers (even plastic bags) and freeze ahead of serving time. As the punch bowl needs to be refilled, add the frozen version and some more 7-UP. It will melt, adding to the volume, but will not dilute the punch. Cool! ...so to speak! ☺

Nutrition in a Glass …Delicious Six Fruit Smoothie Recipe



A smoothie is a blended beverage made from fruits and juices. Sometimes other flavors such as chocolate are added.

Creating smoothies is actually pretty fun. Start with a "base" flavor or flavors and then add one flavor at a time, tasting as you go. Stop when you are pleased with the overall taste.

For this restaurant recipe, I started with fresh organic oranges and apples and juiced them with my Solo-Star juicer. Then I blended that combination of juices with the rest of the fruits in the recipe and a little low-fat milk.

I always keep frozen fruits on hand in case I run out of fresh product. You might want to keep some mixed berries in your freezer as there are usually at least four fruits in each of those bags.

Six Fruit Smoothie Recipe

A Real Restaurant Recipe

Preparation time: 25 minutes to juice 2 quarts of juice and clean up. 5 minutes to blend the smoothie. Serves 2.

Measurement Conversion Table

Ingredients:

4 ounces fresh orange juice and 4 ounces of fresh apple juice or a total of 8 ounces of both juices (to taste)
8 large strawberries (fresh or frozen)
3-4 raspberries
1 peach (fresh or frozen)
1 banana
4 ounces low-fat milk or to taste (optional)
3-4 ice cubes to make the smoothie frothy (I like it that way)

Instructions:

Pour juice into your blender
Add frozen fruits first and blend well
Add other fruits and blend again
Add milk and ice cubes to correct thickness
Pour into tall glasses and serve with my **blueberry muffins** or **bran muffins.**
Tip: I only juice enough fruit to equal about 1 quart at a time (usually six medium oranges and two medium apples) because nutrients are lost after a few days.

Easy Party Fruit Punch …Three Fruits and Ginger Ale
Restaurant Drink Recipe



You're having guests over and need a restaurant drink recipe for a non alcoholic fruit punch that is quick and easy and delicious?

Owning a restaurant for over two decades has allowed me to collect a number of very good punch recipes for just these times. This restaurant punch recipe is great. It is restaurant customer tested and approved.

Three Fruit Punch Recipe
A Favorite Restaurant Drink Recipe
Preparation time: 15-20 minutes. Makes 1 gallon (20 six ounce servings).

Measurement Conversion Table

Ingredients:
1 six ounce can of frozen lemonade concentrate
1 eight ounce can of crushed pineapple
1 ten ounce package of frozen strawberries, thawed
3 quarts of ginger ale, chilled
Crushed ice or ice cubes

Instructions:
Combine the lemonade concentrate, pineapple and strawberries in your blender
Blend on a medium-high speed (7) until mixture is smooth
Pour mixture into your punch bowl over ice (wait - see note in box below)
Add ginger ale

If you want, you can garnish by floating small, thin slices of strawberries in the punch
The fruit punch mixture (minus the ginger ale) can be made in advance and stored in your refrigerator in a covered container and finished later by adding the ginger ale just before serving.

How do I keep punch cold without ice cubes (which would dilute the beverage)? Here is a good tip. After making the first part of the recipe (no ginger ale), scoop out some of the mixture into several small containers (jello molds?) and freeze ahead of serving time. As the punch bowl needs to be refilled, add the frozen version and some more ginger ale. It will melt, adding to the volume, but will not dilute the punch. Cool! ...so to speak! ☺

Virgin Mai Tai Recipe …My - Oh - My!
Delicious Nonalcoholic Beverage
Restaurant Drink Recipe

For those who do not drink alcohol, this non alcoholic beverage recipe is perfect! This Virgin Mai Tai Recipe is also great for designated drivers, since drinking alcohol and then driving is something most people no longer wish to do.

This beverage recipe also has lots of ingredients that are good for you.

You should note that the virgin recipe is considerably different from the alcoholic version because the Mai Tai recipe originally called for three (sometimes four) different liquors.

Non Alcoholic Mai Tai Recipe
A Real Restaurant Drink Recipe
Preparation time: 5 minutes. Serves 4.

Measurement Conversion Table

Ingredients:
2 cups pineapple juice
1 cup orange juice (fresh is best)
1 cup club soda
1/4 cup cream of coconut
1 1/2 - 2 cups crush ice

Instructions:
Combine all ingredients in a pitcher and stir well
Pour into a cocktail glass or specialty glass
Garnish with a fresh orange slice or pineapple slice and a maraschino cherry and serve

Enjoy your non alcoholic Mai Tai and the company of those you share it with. It is a real restaurant recipe.

Chivas Regal Satin Manhattan …Smooth and Tasty Manhattan Recipe
Favorite Restaurant Drink Recipe



A friend of mine and regular restaurant customer ordered a Chivas Regal Satin Manhattan one day not long ago.

To be honest, I had never made this drink before. I told him so and he smiled at the opportunity to teach me a new drink.
He explained the Manhattan drink had to be made only with Chivas Regal to claim the name "Satin Manhattan."

I got the bottle of Chivas off the self on the back bar and asked what else was in the drink.
Just a little vanilla liqueur and a dash or two of bitters.

He encouraged me to put the drink together and he'd taste it. If it wasn't exactly right, I could try again (and again) until I got it just perfect. Of course, he'd continue to taste until the "mission" was accomplished.

Much to his surprise and disappointment I "nailed" the recipe on my first try. He was honest to say so. ☺

Chivas Regal Satin Manhattan
A Real Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 ounce Chivas Regal Scotch
1/2 ounce vanilla liqueur
2 dashes of bitters
Ice
Maraschino cherry for garnish

Instructions:
Place all ingredients into a mixing glass or shaker filled with ice
Stir
Strain into a chilled martini glass
Garnish with a Maraschino cherry and serve

As my friend was finishing his Manhattan, I asked him where he'd had this beverage before. He said he had just returned from visiting a friend in New York City and his friend had ordered the drink so he thought he'd do likewise. I gathered the drink is better known in that area than on the West Coast.

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Irish Coffee Created 1942 …Cold Travelers Treated In Ireland

A Favorite Restaurant Recipe

Enter ...Irish Coffee



Imagine flying 18 hours in what was called a flying boat in 1942. You'd be exhausted and chilled to the bone. That is when and why this Irish whiskey, coffee and cream beverage was created. It happened in Limerick, Ireland, at an airport restaurant.

As I understand it from reading (no, I wasn't there) from 1939 to 1945 air travel from America was by flying boats. These aircraft were landing at an airport in Limerick, Ireland after a long, cold 18 hour flight.

Instead of just offering coffee or tea to the travelers, a Mr. Joseph Sheridan, the Chef at the airport restaurant, developed what is now known as Irish Coffee.

I sell a great deal of Irish coffee at my restaurant, especially during the fall and winter months. The restaurant recipe I use is the original as developed by Chef Sheridan (later to move to San Francisco where he introduced the drink to more Americans than just air passengers).

Original Irish Coffee Recipe

A Real Restaurant Recipe

Preparation time: 2 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 - 2 shots of Irish whiskey
2 -3 sugar cubes (1 teaspoon)
Hot coffee of your choice
Whipped cream (some whipping creams have an additive to increase shelf life. If you can obtain untreated cream you will produce a better tasting beverage)

Instructions:
Heat a stemmed whiskey goblet or stemmed glass coffee mug with hot water
Pour in Irish whiskey
Add sugar
Fill with black coffee to within one inch of top
Stir gently to dilute sugar and mix coffee and whiskey
Top off to the brim with heavy cream slightly aerated and serve

Do not stir after adding cream. The best flavor is obtained by drinking the coffee and whiskey through the cream.

A Real Restaurant Drink Recipe …A Classic Manhattan Recipe
Thanks to ...



Often times we don't really know where a recipe originated. Not so with this Manhattan recipe from a restaurant.

The year was 1874. A man by the name of Samuel Tilden had just been elected Governor of New York State and a friend of his named Jenny Jerome organized a celebration for him at the Manhattan Club (NYC).

The bartender, whose name is a mystery, exceeded all expectations. He invented the Manhattan for the occasion. It was Jenny Jerome who decided to name the drink after the club.

And so the Manhattan found its place in history ...but so did Jenny Jerome. She became Lady Randolph Churchill, mother of Sir Winston Churchill. (And now you know ...the rest of the story. ☺

Manhattan Recipe
A Real Restaurant Recipe
Preparation time: 2 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 ounce bourbon or blended whiskey
1/4 ounce sweet vermouth (or dry - a choice)
Dash of bitters (Angostura)

Instructions:
Stir with ice (a well made Manhattan should be stirred - never shaken)
Strain into Manhattan or Martini glass.
Serve "up" (no ice) with a Maraschino cherry

The "Perfect" Manhattan
Another Restaurant Drink Recipe
Same as above but Use a 1/4 oz. of **Both** Sweet & Dry Vermouth.

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Cousin To The Popular Mojito …The Famous Mint Julep
Calls For Kentucky Bourbon
A Restaurant Drink Recipe



So what does a Pacific Northwest girl like me know about a Mint Julep? I confess I do not have many requests for this bourbon recipe at my restaurant in Washington State, but my bartenders and I know how to make a great one.

This particular beverage is a Southern (USA) tradition. When my husband and I traveled through the South we tried a couple of these drinks. I really like the drink and I did a little research and thinking (believe it or not) when we returned home.

I read that the julep was probably created in the 18th century and that U.S. Senator Henry Clay probably introduced Washington D.C. and northern states to the Mint Julep.

Mint Julep Recipe
A Real Restaurant Recipe

Preparation time: 10 minutes, but it must stand several hours or overnight. (Yes, you must plan ahead). Serves 10. (I wrote this restaurant recipe for 10 because I believe if you're going to go to the time and effort to make this restaurant drink recipe, you need to invite some guests over.)

Measurement Conversion Table

Ingredients:
2-1/2 cups bourbon (use Kentucky bourbon out of "respect")
1/2 cup water
1/2 cup sugar
2 large fresh spearmint sprigs (about 3 inches long)
Ice cubes
Small fresh mint sprigs

Instructions:
Bring water and sugar to a boil in a medium sauce pan
Reduce heat and simmer until sugar has dissolved
Squeeze large mint sprigs with your fingers to release the oils and place in the saucepan
Remove from heat and let steep for several hours or overnight
Remove spearmint sprigs or strain them out
For each serving, place 1 tablespoon mint syrup over ice in a glass
Add 1/4 cup bourbon and stir rapidly with a spoon until glass is frosty
Garnish each with a small mint sprig and serve

Original Old Fashioned Recipe …Not Like Today's Version



I'm a little fussy when it comes to an Old Fashioned Recipe. I rarely order an Old Fashioned unless I am in my own restaurant or I know in advance how the bartender will make the cocktail.

How certain classic drink recipes get changed over time is somewhat of a mystery to me. I insist my bartenders make them according to the original recipes whenever possible.

The Old Fashioned Whiskey Cocktail

A Real Restaurant Drink Recipe
Preparation time: 2 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 small sugar lump
1 ounce whiskey
Very little water (just enough to dissolve the sugar)
2 Dashes Angostura bitters
1 small piece of ice
1 piece of lemon peel

Instructions:
Dissolve a small lump of sugar with a little water in a whiskey-glass (rocks glass)
Add two dashes Angostura bitters, a small piece of ice, a piece lemon-peel, one jigger whiskey
Mix with small bar-spoon and serve

Now compare the original Old Fashioned restaurant recipe to the way most bars serve it today.

"Modern" Old Fashioned Recipe

Ingredients:
1 1/2 ounces bourbon or blended whiskey
3/4-1 teaspoon sugar
1 or 2 dashes of Angostura bitters
1 ounce club soda
Orange slice, Maraschino cherry and lemon twist for garnish

Instructions:
Muddle sugar, soda and bitters in rocks glass
Pour whiskey into glass and stir
Garnish and serve
The two main differences are the muddling and the use of club soda. These are enough to result in a really different drink. You decide which one you like best.

Traditional, Dry and Perfect …Rob Roy Recipe

Recipe from Restaurant
(Page 1 of 2)

History of Rob Roy Recipe



The Rob Roy Recipe was created by a bartender at The Waldorf Hotel in New York City in 1894. It was first mixed for the opening night of an opera called "Rob Roy."

The restaurant recipe first appeared in The Savoy Book, published by The Savoy Hotel of London in 1930. A Rob Roy is actually made using scotch whiskey.

"Whiskey" comes from a Gaelic term meaning "water of life." Gaelic is the branch of Celtic spoken in the Scottish Highlands. The first written evidence of Scotch whiskey making is in 1614 but it is believed to have been produced in Scotland well before the 1400's.

Some historians believe whiskey production arrived in Scotland from Ireland in the 16th century. I wasn't there so I can't say for certain either way. ☺

Many recipes for whiskey punches and liqueurs were found from the 18th and 19th century. Today there are more than 2,500 Scotch whiskey brands sold to more than 200 countries worldwide.

Traditional Rob Roy Recipe

Real Restaurant Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 oz Scotch whiskey
1/4 oz Sweet Vermouth
A dash of Angostura bitters
Maraschino cherry for the garnish
Ice

Instructions:
Mix all ingredients in a shaker with ice
Stir and strain the mixture into a chilled cocktail glass or rocks glass over ice and garnish with a maraschino cherry

(**Continued next page**)

Dry Rob Roy Recipe

Recipe from Restaurant
Preparation time: 1 minute. Serves 1.

Ingredients:
1 1/2 oz Scotch whiskey
1/4 oz Dry Vermouth
A dash of Angostura bitters
Maraschino cherry for the garnish
Ice

Instructions:
Mix all ingredients in a shaker with ice
Stir and strain the mixture into a chilled cocktail glass or rocks glass over ice and garnish with a maraschino cherry (or lemon or lime twist)

"Perfect" Rob Roy Recipe

Another Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Ingredients:
1 1/2 oz Scotch whiskey
1/4 oz Dry Vermouth
1/4 ounce Sweet Vermouth
A dash of Angostura bitters
Maraschino cherry for the garnish
Ice

Instructions:
Mix all ingredients in a shaker with ice
Stir and strain the mixture into a chilled cocktail glass or rocks glass over ice and garnish with a maraschino cherry (or lemon or lime twist)

A Rusty Nail …Big Time Drink In '60's & 70's
With Scotch & Drambuie



I'm afraid to admit it, but I remember how popular a Rusty Nail was in the 1960's and 70's.

"Everyone" was trying one, in part because the "rat pack" celebrities (remember Frank, Dean, Sammy, etc.?) happened to mention on more than a few occasions that was what they enjoyed.

I don't have customers order many of these anymore unless I put the drink on my restaurant special sheet. I must be getting old(er) because a lot of my guests have never heard of a Rusty Nail or if they have they hint that it must be an old person's drink. Maybe so ...my husband and I still enjoy one once in a while, especially on a chilly winter evening.

Rusty Nail
A Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
2 ounces Scotch whiskey
1 ounce Drambuie
Ice
Lemon twist for garnish

There are three ways to build this beverage:

Instructions #1:
Fill a rocks glass with ice
Pour the Scotch into the glass and then the Drambuie (in that order to allow the heavier Drambuie to gently mix with Scotch)
Garnish with lemon twist and serve

Instructions #2:
Fill a rocks glass with ice
Pour the Scotch over the ice
Float the Drambuie on top by slowly pouring it over the back of a teaspoon onto the whiskey

Instructions #3:
Combine ingredients in a mixing glass
Strain into a cocktail glass for "Straight Up" Nail

Whatever Happened To ...The Whiskey Sour?
Recipe from Restaurant



At one time several years ago, not a day went by when I didn't sell a whiskey sour or two or three at my restaurant.

Now it seems this particular one-time classic alcoholic beverage has become less popular.

Whiskey Sour Recipe (Dedicated to Potato Joe, wherever he is)
A Real Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 ounces bourbon (or sub rye, or Scotch or Irish Whiskey)
1 1/2 ounces lemon juice, fresh squeezed
1/2 - 3/4 teaspoon super fine sugar or powdered sugar or sugar syrup (simple syrup)
Ice
Orange slice, Maraschino cherry for garnish or a lemon twist

Instructions:
In an ice filled shaker, place the above ingredients in this order: sugar, lemon, and then the bourbon
Shake well and strain into a rocks glass
Garnish with an orange slice and cherry or a twist of lemon and serve

I read somewhere that the original whiskey sour restaurant recipe contained a teaspoon of raw egg white. If true, no one I know every uses raw egg white today for health reasons.



Benedictine Brandy Recipe

Called a "B & B"
Secret Ingredients in Liqueur
Recipe from Restaurant

At one time, from the late 1930's until the mid 1980's, the "B and B" was ordered quite often.

The history of the B and B is pretty straight-forward. It was invented in the 1930's at the famous Club Twenty One in New York City. It is a blend of Benedictine and Brandy. This new drink was instantly successful and was called a B&B.

The history of Benedictine, however, is somewhat strange and mysterious.

Benedictine apparently was developed during the Renaissance by a monk at the Abbey of Fécamp in France using 27 plants and spices from all over the world. The beverage was very popular with the King and his court and was produced by Benedictine monks until the end of the 18th century.

Then, in 1863, Alexandre Le Grand, a distant relation of the Fécamp monk discovered a book of spells and contained within the book was the formula for the liqueur. Le Grand was able to decipher and re-create the recipe. He named it "Benedictine".

In 1882, Le Grand built a fabulous building in which to make his liqueur. It is here where Benedictine is still made today. And the recipe is still a highly guarded secret.

Benedictine Brandy Recipe (B & B)

A Real Restaurant Recipe
Preparation time: 15 seconds. Serves 1.

Measurement Conversion Table

Ingredients:
1/2 ounce Brandy (cognac is best)
1/2 ounce Benedictine

Instructions:
Pour Benedictine into a cordial glass or small brandy glass
Slowly top (float) brandy (do not stir or shake)
Serve and *enjoy!*

Please do not add ice. I have seen this done on occasion but it really isn't the way to enjoy a B & B.

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Give Me A Nudge! A Coffee Nudge On A Chilly Evening!
Favorite Restaurant Drink Recipe



No one in the southern states knew how to make a coffee nudge when I tried ordering one while on a vacation. This drink is very popular in my home state of Washington and elsewhere in the cooler climates of the U.S.

A "Nudge" is one of my all-time favorite drinks when I want a "warmer-upper." I like to add a little creme de cacao to my drink, but it is optional.

Once or twice a week when I visit my elderly mother-in-law, she enjoys having a nudge with me about mid-afternoon. I think she enjoys the drink as much as my company. ☺

Nudge Recipe
Favorite Restaurant Drink Recipe
Preparation time: 1 minute. Serves: 1.

Measurement Conversion Table

Ingredients:
1 ounce brandy
1/2 ounce Kahlua (or coffee liqueur - try the Kahlua)
1/2 ounce creme de cacao (optional - I like it with this added)
Coffee (decaf if late in the evening)
Whipped cream (optional, but I love it)

Instructions:
Put alcohol in a mug (I like a glass mug)
Add coffee leaving room for whipped cream
Top with whipped cream and serve

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Dirty Martini Recipe …Cocktail Culture Is Alive and Well

Restaurant Drink Recipe



The cocktail culture has made this restaurant drink recipe, the dirty martini recipe, the most searched for martini recipe online.

As with any martini, using a proper martini glass helps create the mood to sip a fine cocktail at the end of the day when you can sit and relax.

A Dirty Martini is simply a classic Martini (gin or vodka) flavored with olive brine. So long as you are conservative with the olive brine, you will have one of the best, most delicious cocktails ever to enjoy. Too much olive brine and the cocktail becomes almost undrinkable.

Dirty Martini

A Favorite Restaurant Drink Recipe

Preparation time: 3 minutes. Serves 1.

Measurement Conversion Table

Ingredients:

2 1/2 ounce gin or vodka
1/2 ounce dry vermouth
1/2 - 3/4 ounce olive brine to taste
1 or 2 green olives for garnish

Instructions:

Pour the gin or vodka and dry vermouth into a mixing glass
Slowly add the olive brine (go easy)
Stir
Strain into a chilled martini glass
Garnish with the olive(s)

Meet Tom Collins …A Member of a Family

A Real Restaurant Drink Recipe



One of the things my mother and mother-in-law have in common is their love for Tom ...a Tom Collins that is.

It is one of their favorite restaurant drink recipes when we are having a family get together.

It is a widely popular socializing beverage. *Sip and enjoy the taste and the conversation.*

Tom is part of another family, as well. Tom is a gin based beverage so his closest relative is the Vodka Collins, but there is also a Brandy Collins, a John Collins (bourbon), Mike Collins (Irish whiskey), Jack (Applejack), Pedro (rum), and Sandy or Jock Collins (Scotch).

No one is certain where Tom was born although it is believed he was created in the late 19th century. Australia and England both say they were Tom's birthplace. America, particularly the city of San Francisco, claims Tom started there. I don't believe we'll ever know for sure. Sorry, Tom.

Tom was so popular in America at one point, a glass was named after him; the Collins glass, tall and narrow. He should be served in his namesake.

Tom Collins Recipe

A Real Restaurant Recipe

Preparation time: 1-2 minutes. Serves 1.

Measurement Conversion Table

Ingredients:

2 ounces gin (dry is preferred)
1ounce lemon juice (best if fresh squeezed)
1 teaspoon sugar
3 ounces club soda
Ice
Lemon slice or twist (East Coast orange slice and sometimes a Maraschino cherry)

Instructions:

Mix gin, lemon juice and sugar with ice in a shaker (shake well)
Strain into a Collins glass nearly filled with ice
Add club soda
Garnish with a lemon slice and serve

Classic Margarita Recipe …Tequila, Lime, Triple Sec
Favorite Restaurant Drink Recipe



Despite thousands of restaurant drink recipes, this classic Margarita recipe is still one of the most popular with my restaurant guests (and me), especially when sitting on the patio on a warm afternoon or evening.

This beverage can be made ahead of arriving guests. Just leave out the ice and store the drink in the refrigerator. When it is time to serve your Margaritas, just put ice cubes (on-the-rocks) in the glasses and pour the drink. Or crush the ice in your blender and put the crushed ice in each (salt-rimmed, if you like) glass and pour in the margarita mix.
Ole'

Classic Margarita
A Favorite Restaurant Drink Recipe
Preparation time: 5 minutes. Serves 4.



Measurement Conversion Table

Ingredients:
1/2 cup fresh lime juice
Small lime wedges or thin slices for garnish
Juice of one lemon
1 cup tequila
1 cup Triple Sec
1-2 cups ice
Margarita Glasses

Instructions:
Pour all the ingredients including ice into a large pitcher and stir
Salt the rims of the glasses (if desired)
Add ice to the glasses as described above and serve with lime garnish or

For Blended Margaritas ...
Pour all ingredients including ice into your blender and blend until ice is crushed, pour into the rim-salted glasses garnish with lime as above and serve

A Midori Margarita Recipe …Tequila, Midori and Sweet and Sour
Favorite Restaurant Drink Recipe



This Midori Margarita Recipe is a refreshing blend of tequila, Midori (a melon liqueur) and sweet and sour mix. You can serve it "blended" or "on the rocks."

This is a green colored drink and looks beautiful in a stemmed glass.

Midori is a bright green, sweet honeydew melon-flavored liqueur. Its refreshing melon taste is used in world famous cocktails such as this Midori Margarita and Melon Balls (vodka, pineapple juice and Midori).

Midori Margarita Recipe
Favorite Restaurant Drink Recipe
Serves 2-3 or double the recipe to serve 4-6.

Measurement Conversion Table

Ingredients:
6 ounces tequila
3 ounces Midori liqueur
5 ounces sweet and sour mix

Note: Those are the "standard" ingredients but I use half sweet and sour mix and half Rose's lime juice with a dash of sugar.

Instructions:
To serve Blended: Place all ingredients in a blender, toss in a cup of ice and blend for 30-40 seconds
To serve on the Rocks: Combine ingredients in a pitcher and pour over ice in a stemmed cocktail glass

A Traditional Daiquiri Recipe …A Famous Cocktail
Favorite Restaurant Drink Recipe



The traditional restaurant Daiquiri Recipe gets its name from a town in Cuba where it was first created by an American living there in 1896. It became a popular drink in the U.S. when the recipe was brought back by troops after the Spanish-American War.

Ernest Hemingway so enjoyed a Daiquiri he was led to describe it as "the shallow waters of the sea."

The traditional (or basic) Daiquiri uses rum with sugar and lime juice (or substitute a quality sweet and sour mix).

Daiquiri Recipe #1: Classic
A Favorite Restaurant Drink Recipe
Preparation time: 3 minutes. Makes one cocktail.

Measurement Conversion Table

Ingredients:
1 1/4 ounce light rum
1 ounce fresh lime juice
1 teaspoon sugar or powdered sugar
Ice

Instructions:
Shake or blend all ingredients with ice, strain into a cocktail glass (most people prefer this drink blended)
Garnish with lime slice

Daiquiri Recipe #2
Another Favorite Version of this Restaurant Recipe
Preparation time: 3 minutes. Makes one cocktail.

Ingredients:
1 1/4 ounce light rum
Sweet and Sour mix
Ice

Instructions:
Shake or blend all ingredients with crushed ice
Pour into cocktail glass and garnish with lime

If you need cocktail glasses check out www.SwankMartini.com for beautiful glassware.

Fish House Punch Recipe …It Packs a Punch!
Favorite Restaurant Recipe with Fishermen

The Story of My Fish House Punch Recipe

One day some years ago a "long-liner" (a fisherman for halibut and salmon) who was also a regular customer of my restaurant (lounge) asked me if I had ever heard of Fish House Punch. I hadn't, that I could recall.

He briefly described it and asked if I would serve such a punch to him and his fishermen friends each year when they returned home, the season being over and a cause for their annual celebration.

Once a year since then, my lounge has been home to a group of about 15 long-liners and their wives. I always have the Fish House Punch ready for them.

A Fish House Punch is a very old punch recipe from the East Coast dating back to at least the late 1700's as far as I can determine.

The original versions of a Fish House Punch were created for an annual get-together around Christmas time with the ladies also invited. The purpose of the punch was to please the ladies and make them even livelier than normal. (Some things, I think, never change.)

These annual affairs (oops) were apparently quite successful, or should I say the restaurant punch recipe performed well?

In 1885 the Philadelphia Inquirer published a poem that had been written specifically about the strength of the punch.

Fish House Punch
There's a little place just out of town,
Where, if you go to lunch,
They'll make you forget your mother-in-law
With a drink called Fish-House Punch.
(The Cook -1885)

This punch recipe is at least very close to the original. It is the one I use for the fishermen and their wives and once in a while for certain parties if they make the request.

(**continued next page**)

Fish House Punch Recipe

Restaurant Drink Recipe



Preparation time: 30 minutes but must be refrigerated for several hours.
Serves 30.

Measurement Conversion Table

Ingredients:
12 ounces dark rum
24 ounces light rum
12 ounces brandy
24 ounces lemon juice
4 oz peach brandy
3/4 pound superfine sugar
40 oz water
Ice

Instructions:
In a punch bowl, dissolve sugar in some of the water
Add lemon juice and the rest of the water and stir
Add liquor 2 hours before serving and refrigerate
Serve in a punch bowl with ice

Please remember, this punch packs a powerful punch. You may need to monitor your guests as I have to at the restaurant.

Original Mai Tai Recipe …Very "Heavy Duty" … This Recipe More Appropriate
Restaurant Drink Recipe

The Mai Tai Recipe Controversy



Who would have thought a drink recipe would cause people to get upset with one another, but it happened with the Mai Tai.

After a great deal a research, I believe the creator of the original Mai Tai was Victor Bergeron (Mr. "Trader Vic"). Others have attempted to take credit but from what I can tell, "Vic" was the inventor.

The original restaurant recipe called for 3 different premium (very expensive) rums. I suspect that's one of the reasons for altering the original recipe over time (costs, supplies).

The other is probably the fact that the original restaurant drink recipe called for substantial amounts of these rums. In today's world, we've had to tone it down.

Mai Tai Recipe
Still a Favorite Restaurant Drink Recipe
Preparation time: 6 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/4 ounces light rum
1/2 ounce triple sec
1/4 ounce orgeat (almond syrup)
3/4 ounce sweet and sour mix
3/4 ounce pineapple juice
3/4 ounce orange juice
1/2 ounce dark rum (floated)
Cracked or crushed ice

Instructions:
Place all ingredients except the dark rum and ice in a shaker
Now add ice so shaker is half full and shake well
Strain into an old-fashioned glass
Top with dark rum
Garnish with a fresh pineapple or orange slice and a Maraschino Cherry

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Malibu Beach Recipe …Use Malibu Rum & Vodka
Recipe from Restaurant

This Malibu Beach Recipe calls for using Malibu Coconut Rum with vodka and pineapple and orange juice.



Malibu Coconut Rum is sweet flavored Caribbean white rum. For many years it has been distilled on the island of Barbados.

I have seen pictures of the distillery overlooking a beautiful white sand beach called, somewhat strangely, Black Rock.

The distillery now also makes their rum in three other flavors: pineapple, mango and passion fruit.

These Malibu rums can be served neat (as is, all by itself) or on the rocks or used in mixed drinks like this restaurant drink recipe.

Malibu Beach
Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
1 ounce vodka
1/2 ounce Malibu Coconut Rum
2 shots of pineapple juice (sometimes people substitute cranberry juice)
2 shots of orange juice
Pineapple and Orange slice for garnish
Ice

Instructions:
Fill a Collins glass or highball glass full of ice
Pour all ingredients into a shaker with ice
Gently mix and strain into the ice-filled glass
Garnish with a pineapple slice and an orange slice
Serve and *enjoy*

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Mojito "Madness" Is Upon Us! Hugely Popular Cocktail (Again)
Favorite Restaurant Drink Recipe



The Mojito has taken off in a huge way in the last year or two.

This cocktail is actually an old traditional Cuban drink, once equally popular in the U.S. during the late 1890's. This restaurant drink recipe is a rum version of the Mint Julep that uses bourbon.

Although there are many variations for making a Mojito, the one I have is the same one Hemingway enjoyed. As far as I know it is the original recipe. It is the one I use successfully at my restaurant. It is customer tested and approved. It is a favorite restaurant recipe.

Original Mojito Recipe
Favorite Restaurant Drink Recipe
Preparation time: 3-4 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 ounces of white rum
Juice from 1 lime (2 ounces)
1 teaspoon powdered sugar
4 spearmint leaves
Crushed ice
1 sprig of spearmint for garnish

Instructions:
Place the mint leaves into a tall, narrow glass (Collins glass)
Squeeze the juice from a lime over the leaves
Add the powdered sugar, then gently smash the spearmint into the lime juice and sugar with a muddler (a long wooden device but you can also use the back of a spoon)
Add ice
Add the rum and stir, and top off with the club soda
Garnish with a mint sprig

(continued next page)

A Slightly Different Recipe for a Mojito

Preparation time: 3-4 minutes. Serves 1.

Ingredients:
1 1/2 ounces white rum
1/2 lime cut into very thin slices
3 whole fresh spearmint leaves
4 teaspoon sugar
2 ounces club soda
Ice
Lime slice for garnish
Sprig of mint for garnish

Instructions:
Place spearmint leaves, lime slices and sugar in a shaker or tall glass and muddle (crush together)
Add ice and rum to the shaker and shake the mixture
Fill a tall glass with ice (option: strain mixture into the glass)
Top with club soda
Garnish with lime slice and sprig of fresh mint

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Official Beverage of Puerto Rico …Pina Colada Recipe
Virgin Pina Colada
Restaurant Drink Recipe



This Pina Colada Recipe gives you a sweet, light rum-based cocktail with cream of coconut, pineapple juice and a garnish of pineapple and a maraschino cherry. **Omit the rum and you have a Virgin Piña Colada.**

Supposedly the beverage was created in 1957 by a San Juan bartender who sought to capture the unique flavors of Puerto Rico in an alcoholic beverage.

Gather up your tools and ingredients and let's get it made!

Pina Colada Recipe
A Favorite Restaurant Drink Recipe
Preparation time: 2 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 ounces light rum
3 ounces pineapple juice
3 ounces coconut cream
Pineapple wedge
Maraschino cherry
Ice, crushed

Instructions:
Pour all ingredients into your blender with ice and blend well
Pour into a Hurricane glass or a specialty glass and garnish with a pineapple wedge and maraschino cherry

My restaurant guests love to order this drink to sip while sitting on my patio on a warm evening. This beverage and **Margaritas** are two of the most popular restaurant recipes during the summer months.



Classic Bloody Mary Recipe

Sunday Morning or Early Afternoon!
Favorite Restaurant Drink Recipe

Personally I enjoy this Bloody Mary Recipe with vodka and tomato juice, and for a "Virgin Mary," a "Bloody Shame," or a "Bloody Virgin" ...just leave out the vodka.

Enjoy this classic Bloody Mary recipe and see that I have also included a number of variations of this popular beverage in the box below.

Bloody Mary Recipe

A Real Restaurant Drink Recipe
Preparation time: 5 minutes. Makes one cocktail.

Measurement Conversion Table

Ingredients:
1 1/4 ounce vodka
Tomato juice
1/4 ounce Worcestershire sauce
Dash of Tabasco sauce
Salt, pepper, celery salt
Crushed ice
Option: Prepared horseradish to taste

Instructions:
Pour vodka, Worcestershire sauce, seasonings and Tabasco into a glass (usually a Collins glass or specialty glass) over crushed ice
Add the tomato juice and stir well
Garnish with a celery stalk, lemon or lime wedge. You can also garnish with a stalk of spiced asparagus and a lemon or lime wedge.

Variations of the Classic Bloody Mary Recipe
"Virgin Mary," a "Bloody Shame," or a "Bloody Virgin" ...just leave out the vodka.
Use the same recipe but substitute tequila for the vodka and the drink is called a "Bloody Maria."
Use Clamato juice instead of tomato juice and it is usually called a "Caesar" or a "Bloody Caesar."
Substitute V8 juice for the tomato juice - or use half of each and you have a "Bloody Eight" or "Eight Ball."
Use a Mexican beer instead of the vodka and you have created a "Michelada."
Sub in beef bouillon instead of tomato juice and you have a "Bullshot".
Use sake instead of vodka and it is known as a "Bloody Geisha."

Having Overnight Guests? Bloody Mary Mix Recipe Will Save The Day!
A Real Restaurant Drink Recipe

This Bloody Mary Mix is the **best** I have used at my restaurant and at home. I've tried many others, of course, but hundreds of regular restaurant guests have approved of this **merry mix** (sorry) above all others. It is a favorite restaurant drink recipe.

Let me tell you that on Sunday mornings (before and after church), I sell more Bloody Mary's than most people would believe. And I sell them throughout the rest of the day, as well.

Sunday mornings are very busy at my restaurant. I believe most viable restaurants are the same. Many years ago, my bartenders and I decided we could give better (and quicker) service if we made "batches" of Bloody Marys ahead of customer arrivals. This Bloody Mary mix recipe worked perfectly.

I also use this recipe in my own home whenever I have relatives and far-away friends visit for a few days. They really like waking up to a great tasting Bloody Mary. But they still want a full breakfast as well. **:-0**

So here you go! Enjoy your Bloody Mary Mix Recipe. It is a favorite restaurant drink recipe.

Bloody Mary Mix
Preparation time: 10-12 minutes. Serves 6.

Measurement Conversion Table

Ingredients:
6 ounces of vodka (your choice)
16 ounces of tomato juice
1 ounce fresh squeezed lemon juice
3 teaspoons Worcestershire sauce
1/2 teaspoon cayenne pepper (be careful)
1/2 teaspoon salt
Ice cubes
Celery stalk for garnish (I like the celery but often add spiced asparagus, an olive and a lime! Okay ...I make a meal out of it!)

Instructions:
Combine all ingredients in a quart pitcher with ice and stir thoroughly (if using later, wait to add ice, then stir)
Fill the glass, garnish, and serve ...and *enjoy!*

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Cosmopolitan Recipe …Sophisticated ... International

Real Restaurant Drink Recipe



The restaurant cosmopolitan recipe has always been very popular at my restaurant but sales soared after it was featured in the T.V. series "Sex in the City."

You'll love the Cosmopolitan Martini recipe. It is a favorite restaurant drink recipe.

"Drink" with your eyes, first. This is one of those cocktails that needs the right glass.

Cosmopolitan Martini Recipe

A Real Restaurant Recipe

Preparation time: 3 minutes. Makes one cocktail.

Measurement Conversion Table

Ingredients:

1 1/4 ounce vodka
1/2 ounce triple sec
Dash of lime juice
1 ounce cranberry juice
Ice

Instructions:

Pour all ingredients in a shaker with the ice and shake well
Pour into glass through a strainer or serve over ice (use a Martini glass)
Garnish with lime and if you have a small, fresh strawberry you can add it

Espresso Martini Recipe …Called Midnight Espresso
Restaurant Drink Recipe



This restaurant drink recipe for an espresso martini was given to me years ago by a long time restaurant guest.

He wrote the recipe on seven index cards, one for each of my bartenders and one for the lounge recipe file.

He said this was exactly the way he liked the espresso and vodka drink and wanted everyone to make it exactly the same way regardless of who was working.

He even had a suggested price on the index cards, which was 25 cents more than what I had to charge to make the percentage.

He always ordered this espresso-martini drink whenever he came in and soon had five or six other regular guests ordering it. They still do so today. Thanks, Howard!

Midnight Espresso Recipe
A Restaurant Drink Recipe
Preparation time: 4 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1/2 ounce vanilla vodka
1/2 ounce coffee liqueur
1/2 ounce hazelnut liqueur
1/2 ounce Irish Cream
1/2 ounce fresh chilled espresso
Ice
Chocolate sprinkles or curls or small chocolates

Instructions:
Make your espresso and chill ahead
Pour all ingredients into a shaker filled with ice
Shake vigorously and then strain into a well-chilled Martini glass (It should be frothy)
Garnish with chocolate sprinkles or curls or chocolates (as shown) and serve

A Lemon Drop Martini Recipe …A Lemon Drop Shot Recipe
Favorite Restaurant Drink Recipe

Apparently a California bar introduced the Lemon Drop Martini Recipe in the 1970's trying to market themselves to "California Girls." The drink is now a favorite on the entire West Coast.



Lemon Drop Martini Recipe #1
A Favorite Restaurant Drink Recipe
Preparation time: 5 minutes. Serves 1.
You can serve this cocktail with ice as described or "up" (without ice as pictured)

Measurement Conversion Table

Ingredients:
1 1/4 ounces vodka
1/2 ounce Triple Sec
1 teaspoon sugar
3/4 ounce freshly squeezed lemon juice
Ice, crushed
Twisted peel of lemon

Instructions:
Pour all the ingredients into a cocktail shaker half-filled with ice and shake very, very well
Pour the mixture into a sugar-rimmed martini glass
Garnish with a twisted lemon peel

To make a sugar-rimmed glass, rub the drinking surface of the glass with a lemon wedge to moisten and dip the edge of the glass into sugar or chill your martini glass first and then dip the edge into the sugar.

(**continued next page**)



Lemon Drop Martini #2

Another Real Restaurant Recipe
Preparation time: 5 minutes. Serves 1.
You can serve this cocktail with ice as described or "up" (without ice)

Ingredients:
1 1/4 ounce Lemon Vodka (Citron Vodka)
1/2 ounce sweet and sour mix
Splash of 7 UP
Ice, crushed

Instructions:
Pour all the ingredients into a cocktail shaker half-filled with ice and shake very, very well
Pour the mixture into a sugar-rimmed martini glass
Garnish with a twisted lemon peel

Lemon Drop Shot Recipe

Recipe from Restaurant
Preparation time: 5 minutes. Serves 1.



Ingredients:
1 1/4 ounce lemon vodka (Citron vodka)
Sugar
Lemon wedge

Instructions:
Drip the lemon wedge in the sugar, coating well
Pour the lemon vodka into a shot glass
Drink the shot of vodka ("down it") and "chase" it with the sugared lemon wedge

Malibu Beach Recipe …Use Malibu Rum & Vodka
Recipe from Restaurant

This Malibu Beach Recipe calls for using Malibu Coconut Rum with vodka and pineapple and orange juice.



Malibu Coconut Rum is sweet flavored Caribbean white rum. For many years it has been distilled on the island of Barbados.

I have seen pictures of the distillery overlooking a beautiful white sand beach called, somewhat strangely, Black Rock.

The distillery now also makes their rum in three other flavors: pineapple, mango and passion fruit.

These Malibu rums can be served neat (as is, all by itself) or on the rocks or used in mixed drinks like this restaurant drink recipe.

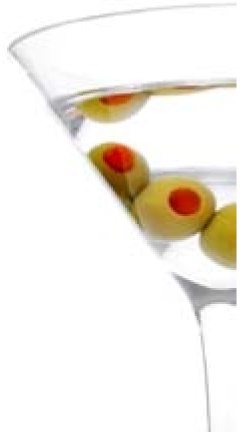
Malibu Beach
Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
1 ounce vodka
1/2 ounce Malibu Coconut Rum
2 shots of pineapple juice (sometimes people substitute cranberry juice)
2 shots of orange juice
Pineapple and Orange slice for garnish
Ice

Instructions:
Fill a Collins glass or highball glass full of ice
Pour all ingredients into a shaker with ice
Gently mix and strain into the ice-filled glass
Garnish with a pineapple slice and an orange slice
Serve and *enjoy*

Basic, Classic Martini …Vodka Martini Recipe
Favorite Restaurant Drink Recipe



Please believe me; it is important to get this classic Vodka Martini Recipe right!

I have been in the restaurant business for well over two decades and have entertained frequently at home. I am certain about this: A basic Vodka Martini Recipe must be perfect for martini drinkers and it must be served in the proper glass. Martini drinkers are very picky about this vodka restaurant drink recipe.

The so-called "martini culture" is alive and well, and growing, in the U.S. The people who want to enjoy a basic vodka martini know precisely how the drink should taste ...and look. It must be perfect or they will be unhappy.

Don't worry. I have the perfect, approved restaurant recipe for you. Follow the vodka recipe to the letter and serve it in the proper martini glass and your guests will applaud your efforts.

Classic Vodka Martini
A Favorite Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.



Measurement Conversion Table

Ingredients:
2 1/2 ounces vodka (this martini is almost all vodka, so the vodka should be good)
1 dash dry vermouth (2-3 drops but not a splash)
Lemon peel (normally not a twist) and or 3 green olives for garnish (a cocktail onion is sometimes preferred ...I always ask)

Instructions:
Pour vodka and vermouth into mixing glass
Add ice and stir (some people, like James Bond, prefer the vodka martini shaken ...you can ask your guest) to chill
Place your choice of garnish in a martini glass and pour the vodka mixture gently over the garnish
Strain into your martini glass

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Raspberry Lemonade Recipe …Vodka Drink Recipe
It Hits the Spot

This raspberry lemonade recipe helped a community project move forward, one day, at my home. You understand, my community-activist husband invited two very important (influential) members of the community to our home to "socialize." I knew the real reason ...a community project that my husband wanted "jump-started."

My husband never seemed to be or become anxious at such meetings. I was always nervous, not because such guests (who frequent my restaurant) are unkind or totally the most important people I know. That's wrong. I just hate any tensions or possible tensions among guests. Sometimes business and liquor don't mix. On the other hand, sometimes things work out. This was such an occasion.

So not long after saying, "Hi, how are ya?" etc., my job was to offer beverages. Since no one at this 5 PM get-together was on-duty, my husband started things off by asking for a Scotch on-the-rocks. Neither of the women wanted a Scotch. One asked me to bring her and the other lady something "refreshing and smooth."

I had just made a vodka raspberry lemonade drink for a friend of mine a few days before. She raved about it ...so ...two more were made and served.

Then two more were made and served. Yes, they loved them (fortunately). And so, after an hour and a half and a couple of raspberry lemonade beverages, an understanding was reached that day. The community project would get done, maybe even fast-tracked.

So here you have a vodka drink recipe that helped get a community building project completed - on time and under budget. What a rarity. Was this raspberry lemonade recipe the reason the community saw the requested project completed? Probably not ...but it makes for an interesting story. ☺

Raspberry Lemonade Recipe with Vodka
A Favorite Restaurant Drink Recipe
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
2 ounces Stoli's vodka
Pink lemonade, mixed
Ice cubes

Instructions:
Pour all ingredients into a tall glass (or Collins glass) that you have filled with ice
Turn on your favorite old tunes, sit on your deck (without politicians) and ENJOY!

Make “Happy Hour”…”Happy Sour” …Sour Apple Martini Recipe
A Popular Restaurant Drink Recipe



A couple of my restaurant guests think that ordering a Sour Apple Martini fulfills the requirement for an apple a day! I do tell them otherwise, but they don't believe me. ☺

Martini's are really hot items again. There are Martini bars being set up all over the country. The Martini "culture" is flourishing and this particular martini is a very popular restaurant drink recipe.

There are two recipes for this drink on this page because I serve both of them depending on the customer.

Sour Apple Martini Recipe #1
Preparation time: 1 minute. Serves 1.

Measurement Conversion Table

Ingredients:
3 ounces Lemon Lime soda
3 ounces Apple Juice
1 ounce Sour Apple Pucker Schnapps
1 ounce Vodka
Ice
Lemon twist or Maraschino cherry or slice of apple (as shown)

Instructions:
In a tall glass or shaker with ice, add the two alcohols; then the apple juice and soda
Stir and then strain into a Martini glass, garnish and enjoy!

Apple Martini Recipe #2
Preparation time: 1 minute. Serves 1.

Ingredients:
1 ounce Sour Apple Pucker Schnapps
1 ounce vodka
1/2 ounce orange liqueur
Ice
1 lemon twist or Maraschino cherry or slice of apple

Instructions:
Pour all ingredients into a shaker and add ice
Stir with the ice and strain into a martini glass, garnish and serve

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Strawberry Cranberry Frost Recipe …Delicious, Smooth, Refreshing
Recipe from Restaurant



Picture yourself on a warm afternoon or early evening wanting to totally relax. Use this strawberry cranberry frost recipe!

Then find yourself sitting on a beach with a gentle breeze while having this delicious, smooth and refreshing beverage in your hand.

Take a sip! Oh my, it's wonderful! Relax!

What? No beach? That's okay. Settle for a patio or deck or a comfortable chair. You'll enjoy this restaurant drink recipe anywhere.

Strawberry - Cranberry Frost
A Real Restaurant Recipe
Preparation time: 5 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/4 ounce vodka
2 ounces of strawberries (fresh or frozen)
4 ounces of cranberry juice
1/2 cup crushed ice

Instructions:
Put all ingredients into your blender
Blend well
Pour into a Highball glass or Collins glass or even a martini glass
Garnish with a strawberry

Vodka, Coconut Cream & Banana Liqueur …You've Got a "Surfer Martini"
A Popular Restaurant Drink Recipe

Now this is named a Surfer Martini for obvious reasons: coconut cream, banana liqueur and pineapple and cherry garnish. If you like a sweet drink on occasion, this martini will get the job done.



I usually serve this martini restaurant recipe a while after a dinner, kind of in place of a dessert.

Surfer Martini Recipe
Popular Restaurant Drink Recipe
Preparation time: 2 minutes. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/2 ounce vodka
3/4 ounce Malibu Coconut Cream
1/2 ounce banana liqueur
Ice
Fresh pineapple slice for garnish

Instructions:
Put all ingredients into a shaker and fill with ice
Shake well
Strain into a Martini glass
Garnish with a slice of fresh pineapple and serve

Vodka is one of the best selling spirits in my restaurant. It always has been but even more so in the last couple of years. I suspect one of the reasons is the vast number of beverage recipes calling for vodka. It is a very "mixable" alcohol.

Vodka originated in Eastern Europe but is now distilled worldwide in dozens of flavors.

One of the fun things about vodka is that you use such beautiful glassware for many of the drinks made with the spirit.

If you get a chance, visit SwankMartini.com. This is where I buy martini glasses for home and for my restaurant. People love them.

Chocolate Liqueur Recipe …"Chocolate Covered Cherry"

Real Restaurant Drink Recipe

This restaurant chocolate liqueur recipe is "dessert in a glass." Any occasion will be special when you serve this beverage.
I recommend serving this Chocolate Covered Cherry in a champagne flute. It really adds that eye appeal element.

Why is this beverage called a "Chocolate Covered Cherry?" Read the recipe and pay attention to the garnish. ☺

Chocolate Covered Cherry Recipe

Real Restaurant Drink Recipe
Preparation time: 5 minutes. Serves 2.

Measurement Conversion Table

Ingredients:
1 ounce creme de almond
1 ounce creme de cacao
1 ounce creme de menthe
3 scoops vanilla ice cream

Instructions:
Measure all ingredients into your blender
Blend until totally smooth
Pour into fluted glasses
Garnish with a chocolate covered cherry candy (hence its name)

Enjoy!

Irish Cream Stinger
Popular Restaurant Drink Recipe



Not often, but every now and again, I like to make this Irish Cream Stinger to enjoy while I'm reading before I retire for the evening.

There is something calming and soothing about the flavors and for that reason I believe the beverage is poorly named. I don't know where the name came from.

What I do know is that after having this and reading for a short time, I close my eyes and sleep through the night.

This restaurant drink recipe is one to sip very slowly and savor.

Irish Cream Stinger Recipe
Popular Restaurant Drink Recipe
Preparation time: 30 seconds. Serves 1.

Measurement Conversion Table

Ingredients:
1 1/4 ounce Irish Cream (I recommend Bailey's)
1/4 ounce white creme de menthe
2 ounces half and half
Crushed ice

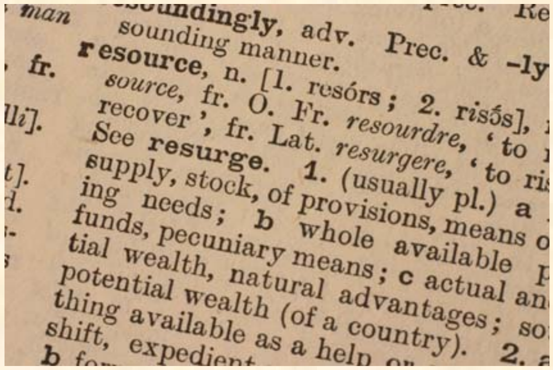
Instructions:
Pour ingredients into a shaker with some ice and shake gently
Strain into a martini glass (I have some with short stems that I like to use) and *enjoy*

It was 1971 that Gilbey's of Ireland set out to merge two of Ireland's attributes: fresh milk and Irish whiskey. Then blending in high quality Belgian chocolate resulted in what we now know as Bailey's Irish Cream. It is still the best.

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Real Restaurant Recipes: Food That Built a Business
You can cook with confidence and style

Information and Resources



I not only offer great restaurant recipes, but also cooking tips, cooking resources, information about cookware and cooking tools and stories about my experiences in the restaurant business.

One of the things that should be evident when reading my recipes is the need for some decent cookware and cooking tools. On the following pages I have included a list of very good online resources you can use to research products and prices.

The other factor in preparing quality meals is the ingredients you use. You will find links to the very best online stores for gourmet foods listed on these resource pages as well.

The final two pages tell the story of how I built my website and began marketing my recipes despite not knowing any computer language. For those of you who have interesting hobbies or information to share or want to explore the idea of working at home, you'll want to read the story of how I did it along with thousands of others.

Please remember my e-newsletter will keep you informed of the latest recipes, gourmet foods, cooking ideas and much more.

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